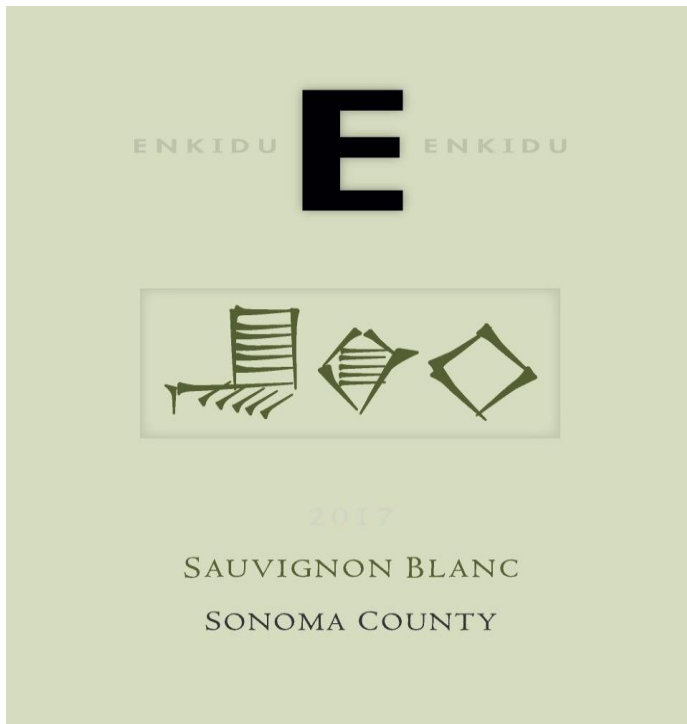


ENKIDU



2017 'E' Sonoma County Sauvignon Blanc



Place and vine:

For our Sauvignon Blancs we strive to make complex and fruit-driven wines which express the vineyards from where they are sourced. We expect our wines to exhibit interesting components and perhaps provoke a second of contemplation. We choose not to be simple and make simple wines. We, therefore, seek out vineyards that produce grapes that provide the ink, the paint, the 'hands in the clay' that render wines of substance. Our favorite clone, Sauvignon Musque, grown in the mountains high above Dry Creek Valley, provides the spice and verve; while our Sonoma Valley location, with its meticulous low quantity, high quality yielding vineyard is the depth, and is resplendent with stone fruit. Sonoma County, with its moderately warm days and very cool nights, is the Région Spéciale for Sauvignon Blanc.

What we think:

The inaugural 2017 'E' Sauvignon Blanc was barrel and tank fermented, and on first approach you are introduced to complex tropical fruit of pineapple and green mango. Tinged with coriander and herbs, the aromas roll into the flavors and are framed with high acidity in a lush, rich mouthfeel. Further enhanced by the leesy character of barrel fermentation and a suggestion of brioche, the finish is juicy and long. Drink over the next three years.

What we did:

Similar to our flagship Sauvignon Blanc, we barrel ferment a great portion of the ultimate blend, which gives it great depth and layers of complexity. The barrels are stirred regularly for six months, while the tank fermented wines will have their lees 'turned' once per month. In a move away from our flagship Sauvignon Blanc, there is no new French oak, and there is partial malolactic fermentation. The m/l fermentation contributes a great deal of roundness and fullness in the mouthfeel that is balanced with the higher acidity. After aging for seven months the wines are bottled in the Spring.

Harvest August 28 – September 3, 2017

Brix: 24.0°

Clones: Sauvignon Musque', Wente 1

pH: 3.3

T.A.: 7.19gms/L

Cooperage: 25% Tank; 75% neutral Fr.Oak

Bottled: April 15, 2018

250 Cases Produced