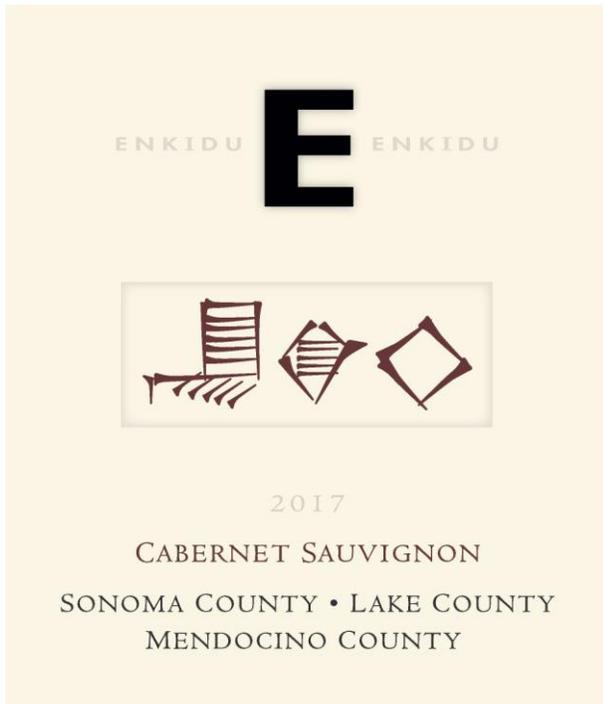


ENKIDU



2017 "E" Sonoma County Cabernet Sauvignon



Place and vine:

The Enkidu "E" wines are crafted in the same style of all of our wines, with balance, complexity and harmony. The 2017 Sonoma County Cabernet Sauvignon was sourced primarily from vineyards on the Sonoma Valley floor and Petite Sirah (10%) from the Red Hills in Lake County, well before the devastating fires. Additionally, we included a percentage of mountain fruit from the upper tier Cab program from the Cloverdale Peak–Pine Mountain high above the Alexander Valley. The vineyards are situated above 2,400' in elevation and increase the richness and texture. The 2017 vintage was exceptional for Cabernet, capping off the best back, to back, to back vintages we've experienced. This is an exceptional Cabernet Sauvignon of luxury quality selling for \$25.

What we think:

The succession of very fine vintages for the "E" Cabernet continues. The 2017 shows incredible aromas and is in the next league up with its pure currant and blackberry fruit, and a dose of garrigue, black spice and a touch bittersweet chocolate. The aromas give way to currant and blackberry liqueur with a hint of plum skin and new oak in the flavors. The richness of this wine embraces you on the entrance and continues for a very long time...a hallmark of luxury Cabernets. Enjoyable now, and will go on for 15 years.

Harvest Sept. 3 – Oct. 5, 2017

Brix: 25.7° - 27.1°

pH: 3.78

T.A.: 5.84 gms/L

Cooperage: French – 15% New

1,300 cases produced

What we did:

With our Cabernet we performed a four day cold soak after we completely destemmed all the fruit. No whole clusters in Cab. Fermentation was performed by both native and cultured yeast. After three weeks we pressed directly to barrel, of which 15% were new French Oak. Every four to five months we performed a racking off the gross lees and splashed heavily as we returned the wine to barrel. This vintage was bottled with just a very coarse filtration.