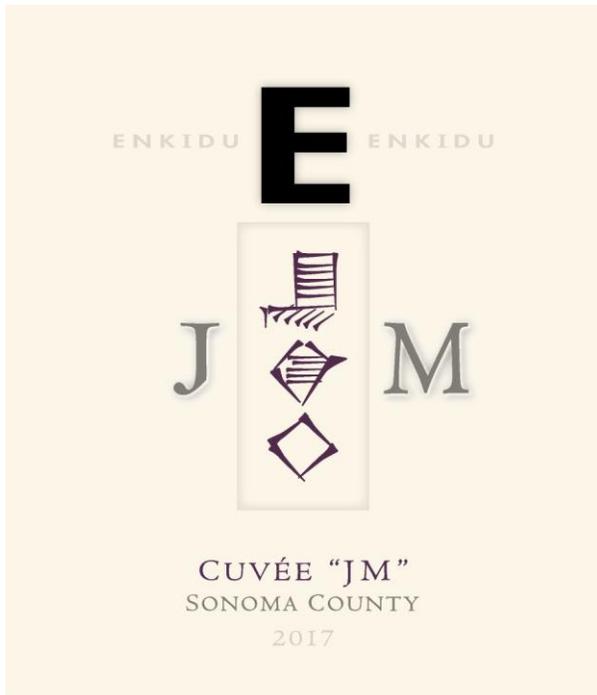


ENKIDU



2017 "E" Cuve'e JM Rhone Red



What we think:

We have been producing wines from Rhone varietals since the inception of the winery in 2003. It was only natural that we produced a wine that was representative of the Southern Rhone region with a blend of Syrah, Grenache and Mourvedre. Sourced mainly from Sonoma Valley, the JM offers intriguing warm aromas of crushed red and blue fruit, lavender and roots. On the first taste the thought is of velvet – smooth and soft when brushed in one direction – coarse with texture, in this case dry tannins, when moving in the opposite direction.. The mouth feel has a feminine and rich entrance, but with a finish that simmers with astringency and acid that gives this pretty wine a backbone. The plum skin gives this wine an unctuousness that makes you return for glass after glass. Probably what the judges thought when the 2017 was voted Best of Class, 95pts. in the 2019 North Coast Wine Competition.

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 vintage of Cuve'e JM was sourced from four vineyards. The Mourvedre from old vine plantings in the Sierra Foothills. With stunning varietal character. The Grenache was sourced from two vineyards in the Sonoma Valley, mostly from the Steel Plow Vineyard, an ultra high quality, organic vineyard with very low yields. The Syrah was sourced in the mountains of fabulous volcanic soils surrounding Sonoma Valley. What these vineyards have in common are warm days and very cool evenings and mornings. However, 2017 was an exceedingly warm summer and this led to opulent wines. This leads to well developed fruit loaded with flavor and great structure, and we focused on not harvesting when overripe, very key in a hot year.

What we did:

The practices for all four lots used for the creation of Cuve'e JM were the same – We begin with a saigne'e and bleed off up to 20% of the juice. This is to concentrate the flavors and structure of the resultant wine. We follow this with a four to five day cold soak, which adds fullness and richness. The fermentation is undergone with native yeast that, first gives us more complete fermentations, and second, provides increased complexity. We pump over early for increased air to aid in fermentation, and then switch to punchdowns twice daily. After two weeks the lots are then pressed and the wine goes to neutral barrels. After 10 months the wine is bottled with minimal filtration.

Harvest Sept. 10 – Oct. 6, 2017

Varieties: Grenache 43%, Syrah 38%, Mou. 19%

Brix: 24.2° - 25.2°

pH: 3.58

T.A.: 5.94 gms/L

Cooperage: French– Neutral

Bottled: , July 30, 2018

212 cases produced