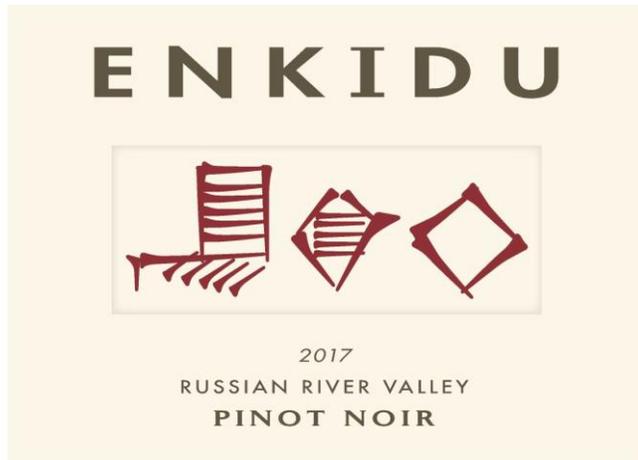


ENKIDU



2017 Russian River Valley Pinot Noir



What we think:

Starting in 2013 I have been using a portion of the wines we produce from the Tina Marie vineyard in the RRV Pinot. The elements this vineyard provides are of pure Pinot red fruit character. The quality of the red fruit from Tina works well with the earthy and spice components of the other two vineyards. The 2017 vintage shows the characteristic cranberry/strawberry red fruit with a tinge of licorice. In the underside of this beautiful garnet wine is the tell tale earthiness and spice that 'dirties up' the lovely red fruit, something that I love in this wine. The mouthfeel is elegant with a satin texture that carries long with just enough acid and tannin for proper structure. The aroma character carries over to the flavors with the added touch of brioche. While the 2017 is drinking beautifully now, it will age for 10 years like other RRV of the past.

Harvest: Sept. 06 – Sept. 27, 2017
Brix: 24.7 - 26.0°
Clones: 113, 115, 667, 777, Pommard 5,
pH: 3.64
T.A.: 5.81gms/L
Cooperage: French Oak, 10% new
Bottled: July 30, 2018

Place and vine:

At Enkidu our focus is on producing Pinot Noir from both the Russian River Valley and the Sonoma Coast. These unique coastal influenced appellations are collectively capable of producing the finest Pinot Noirs in the New World. While we continually search for vineyard designate quality vineyards, we also produce wines from various vineyards to construct our appellation noted wines. In 2017, the RRV Pinot Noir was sourced from three vineyards in the Russian River Valley. The clones include the more fruit driven Dijon 113, 115, 667, and 777. Pommard 5 is also included and adds more smoke, spice and structure. There is a varietal freshness in the vintage that balances well with the opulence. The vineyards from which we sourced were from the Pasta King's Bella Sonoma Vineyard, Kalemba Vineyard, and Tina Marie Vineyard in the Green Valley-RRV.

What we did:

As with our vineyard designated Pinot, we added 15% whole clusters to the whole berry, destemmed fruit, which then underwent a four-day cold soak, involving a twice daily gentle pump over of the juice. Once fermentation began, we punched down twice daily until fermentation was complete. After a four-day extended maceration, we pressed to French oak barrels, 10% new and 10% once used, 80% neutral. Before bottling, we racked only one time. After selecting the barrels that would make up the RRV blend, we bottled after 10 months in barrel.