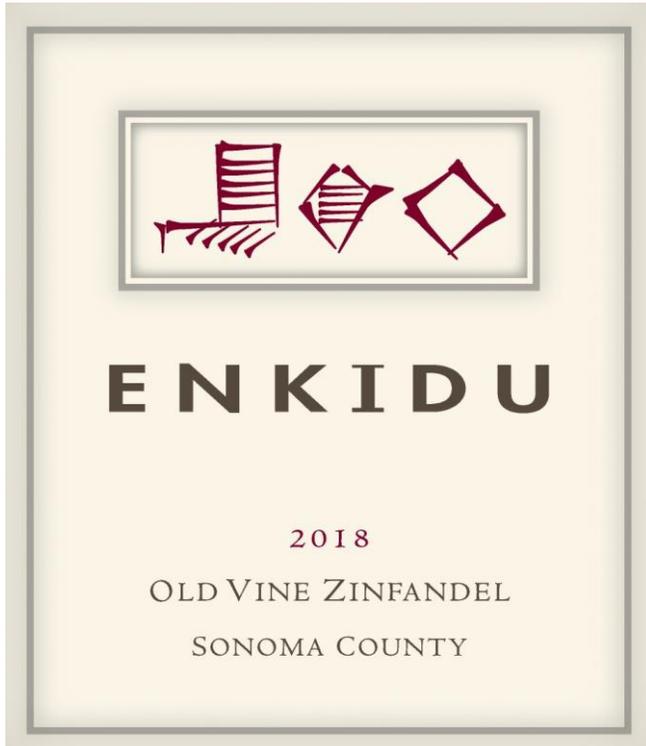


# ENKIDU



## 2018 Old Vine Zinfandel



### What we think:

The 2018 OV Zin is perhaps our finest to date from the 100+ years old vineyard in the heart of Sonoma. Extremely complex and balanced, starting with the spicy plum, blackberry and dried herb aromas that lead you to flavors of blackberries, cherries, bakers spice, dried herb, and a touch of brioche. The complexity grows with added hints of bittersweet chocolate and forest floor. Age this wine for another seven+ years.

Harvest October 5, 2018

Brix: 26.2°

pH: 3.9

T.A.: 6.0 gms/L

Cooperage: French oak 1yr old and neutral

Bottled: March 27, 2020

230 cases produced

### Place and vine:

What was formerly the Enkidu "E", the Sonoma County Old Vine Zinfandel carries on the lineage of wines that are crafted in the same style of all of our wines, with balance, complexity and harmony. With an average vine age of over 100 years, this blend of 75% Zinfandel, 15% Carignane, 6% Alicante Bouschet and 4% Petite Sirah is as the vineyards are planted. In the planting of vineyards like the Hoagland Vineyard in Sonoma proper, an incredible amount was known by the growers of a century ago about the benefits of blending different varietals. But instead of blending individual varietal wines after they were fermented, the vineyards were inter-planted with different varietals at the proportions the growers/wine producers desired. These are the venerable vineyards of California that are capable of producing profound wines of which we are proud and excited to offer. After a blistering 2017, the 2018 growing season was cooler with a steady diet of sunshine that led to a pick date a full month later than 2017. This extra hang time led to the production of our finest wine yet from this vineyard.

### What we did:

With our OVZin there is no separation on varietals; they are crushed and co-fermented together. We performed a four-day cold soak after we completely destemmed all the fruit, and once the native fermentation commenced we performed punch downs twice daily. After three weeks we pressed directly to barrel, of which 20% were one year old French Oak. We performed only three rackings off the gross lees and splashed heavily as we returned the wine to barrel. Bottling occurred 11 months after fermentation. Unfined with minimal coarse filtration only.