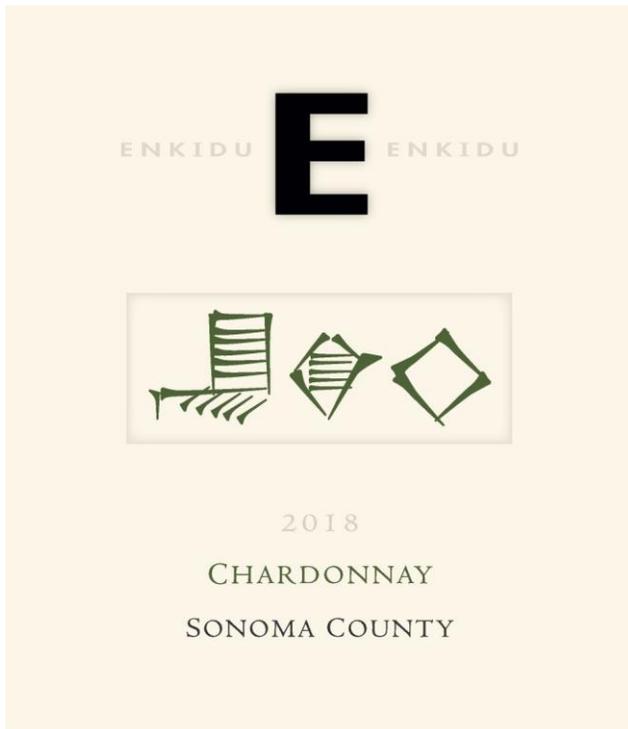


ENKIDU



2018 'E' Sonoma Chardonnay



Place and vine:

For all of our wines we strive to make complex and fruit driven wines that express the vineyards from where they come. But we also want 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 first 'E' Chardonnay is grown in a remote narrow valley in the hills in the Russian River Valley. The vineyard is very cool and allows us to hang the fruit much longer than most Chardonnay while still preserving a great deal of acidity and verve.

What we think:

The inaugural 2018 E Chardonnay was barrel fermented to give it depth and complexity. Green apple and lemon curd are tinged with lees aromas and a hint of tropical fruit. The aromas roll into the flavors showing viscosity and a hint of new French oak to frame the high acidity in a lush, semi-rich mouth. The bright acidity is perfect to pair our 'E' Chardonnay with rich seafood and lighter meats. Drink over the next three years.

Harvest September 25, 2018

Brix: 23.6°

Clones:

pH: 3.4

T.A.: 6.9gms/L

Cooperage: 10% New Fr Oak; 90% neutral Fr.Oak

Bottled: May 10, 2019

What we did:

Our style of white wines we make at Enkidu are of great complexity, higher acidity, and subtle richness for balance. We barrel ferment to give greater depth and layers of complexity. This greater richness that lees contact affords is needed to balance the higher acids we obtain by allowing malolactic fermentation to only minimally occur, or not at all. We start with whole cluster pressing to obtain less phenolic harshness and more pure fruit. After settling for a couple of days the juice is pumped to barrels and later inoculated (unlike our reds, which are native yeast fermented). After 2 weeks fermentation is complete. The barrels are stirred regularly for six months. We then bottle after 8 months in barrel.