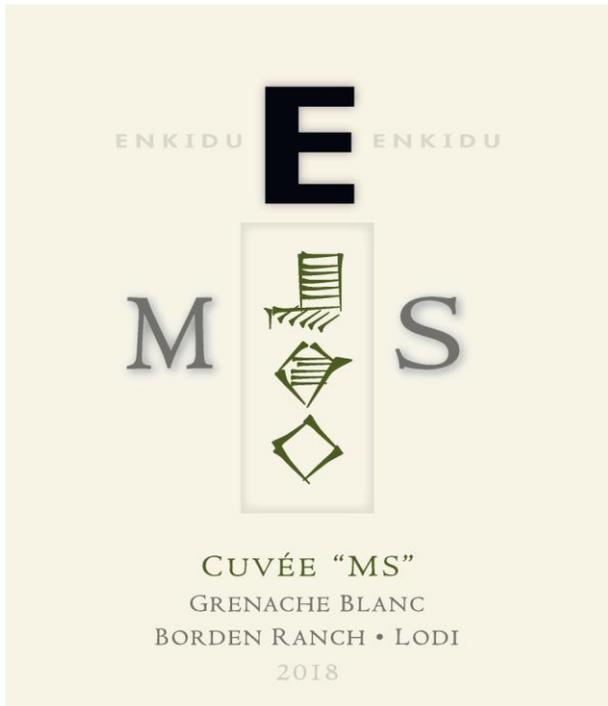


ENKIDU



2018 "E" Cuvée MS Rhone White



Place and vine:

The Enkidu "E" wines are crafted in the same style of all of our wines, with balance, complexity and harmony. The 2018 vintage was a good deal cooler than 2017. This enabled us to pick two weeks later rendering the 100% Grenache Blanc from the organic Bokisch Vineyard at Clay Station near Lodi with great character and balance. This top vineyard features warm days and cool nights as fog and cold Pacific air intrude into the interior valleys in California. These climatic conditions lead to fruit with great concentration and complexity, but without elevated sugars. The vineyard management is top tier with organic practices and very low yields. Even for white varietals the yield is less than three tons per acre. Of all of the Rhone/Spanish white varietals, Grenache Blanc is my favorite. It captures the lush fruit balanced with the stone minerality for which Grenache Blanc is revered

What we think:

This Grenache Blanc has it all – Green apple, pear and blood orange tinged with lemon and butterscotch. Brioche and barrel lees character encroaches for fullness. All this with exceptional minerality of river stones. A very filling mouth feel with a great deal of finesse. The Cuvée MS (Melissa Staehle) is now the wine we reach for in our house. We enjoy this equally with melon and prosciutto, or grilled herb chicken. Drink over the next five years, but already an incredible bottle of wine!

What we did:

The organic fruit sourced from Bokisch Ranch was in pristine condition, and once delivered to the winery we pressed whole clusters to retain its purity without extracting harsh, bitter components. After two days the juice was transferred to mainly neutral French oak barrels where the wines underwent fermentation, including a partial malo/lactic fermentation. The barrels were stirred weekly for two months, and then monthly from December till bottling. The wines were bottled after eight months in barrel.

Harvest August 31, 2018
Varieties: 100% Grenache Blanc
Brix: 23.3°
pH: 3.15
T.A.: 6.88 gms/L
Cooperage: French– Neutral
Bottled: May 9, 2019
150 cases produced