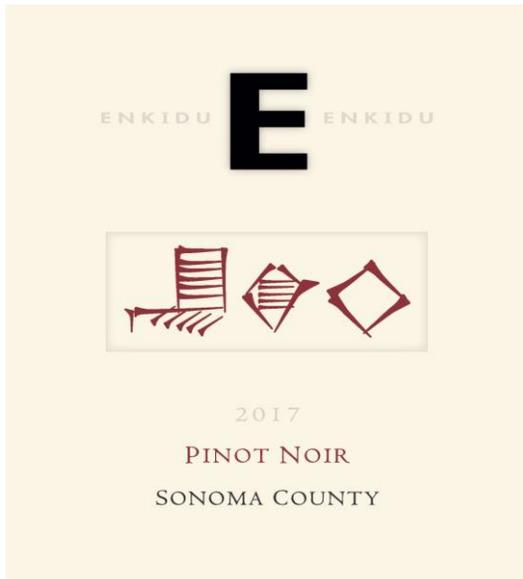


# ENKIDU



## 2018 Sonoma County 'E' Pinot Noir



### What we think:

I like to produce our RRV Pinot Noir with a bit of the earth that gives some soul and warmth to this spicy red. This somewhat 'barnyardy' component comes from the vineyard source and the clone selected. The Pommard from the Kalemba Vineyard provides us that element as well as a beautiful herb. This complements well the raspberry/strawberry fruit from other vineyards that completes a multi-layered Pinot with great texture. Other aromas and flavors are black cherry and brioche in this quite compelling and exotic wine. Expect this wine to age for 7+ years.

Harvest: Aug. 26 – Oct.15, 2018  
Brix: 23.5° - 25.8°  
Clones: 114, 777, Pommard 5,  
pH: 3.7  
T.A.: 5.7 gms/L  
Cooperage: French Oak, 100% Neutral  
Bottled: August 21, 2019  
Production: 400 cases

### 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, we sourced our 'E' Pinot Noir project from two vineyards in the Russian River Valley. We work with vineyards that provide fruit that reflect the spice and red fruits of the Russian River Valley. Our special relationship with our growers allows us to produce these incredible terroir driven wines that are affordable for everyday enjoyment.

### 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, 100% neutral. Before bottling, we racked only one time leaving the wines on heavy yeast solids contributing to a round mouthfeel and, more importantly, a greater depth of flavor and complexity. After selecting the barrels that would make up the 'E' Pinot blend, we bottled with minimal filtration.