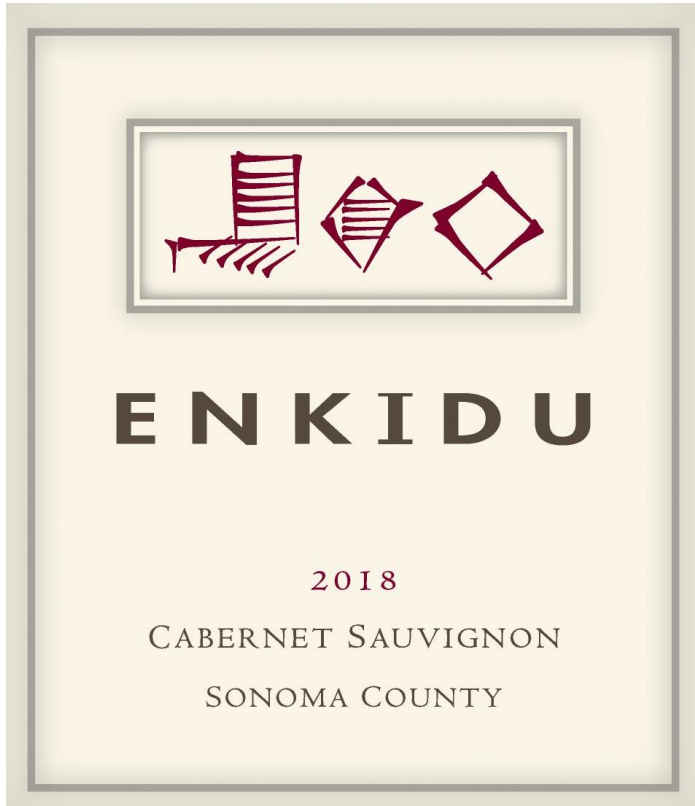


ENKIDU



2018 Sonoma County Cabernet Sauvignon



Place and vine:

The Enkidu Sonoma County wines are crafted in the same style of all of our wines, with balance, complexity and harmony. The 2018 Sonoma County Cabernet Sauvignon was sourced primarily from vineyards on the Sonoma Valley floor and Petite Sirah (8%) from the Red Hills in Lake County. Additionally, we included a percentage of mountain fruit from the upper tier Cab program from the Cloverdale Peak– Pine Mountain high above the Alexander Valley. The vineyards are situated above 2,400' in elevation and increase the richness and texture. The 2018 vintage was exceptional for Cabernet, continuing a long string of exceptional vintages. We harvested a full month later than 2017 giving us tremendous hang time for the fruit. The result, awesome balance and complexity. This is an exceptional Cabernet Sauvignon of luxury quality selling for \$25. Very pleasing to the Cab lover, not so much to the accountant.

What we think:

The succession of very fine vintages for the 'E' Cabernet continues, but with a label change. The fabulous 2018 shows incredible aromas and is in the next league up with its pure currant and blackberry fruit, a dose of garrique, black spice, a touch bittersweet chocolate, and a hint of sage. The aromas give way to currant and blackberry sandalwood and new oak in the flavors. The richness of this wine embraces you on the entrance and continues for a very long time...a hallmark of luxury Cabernets. Enjoyable now, but will go on for 15 years.

What we did:

With our Cabernet we performed a four day cold soak after we completely destemmed all the fruit. No whole clusters in Cab. Fermentation was performed by both native and cultured yeast. After three weeks we pressed directly to barrel, of which 15% were new French Oak. Every four-five months we performed a racking off the gross lees and splashed heavily as we returned the wine to barrel. This vintage was bottled with just a very coarse filtration.

Harvest Oct. 5 – Oct. 27, 2018
Brix: 25.2° - 27.1°
pH: 3.7
T.A.: 6.1 gms/L
Cooperage: French– 15% New
1,300 cases produced