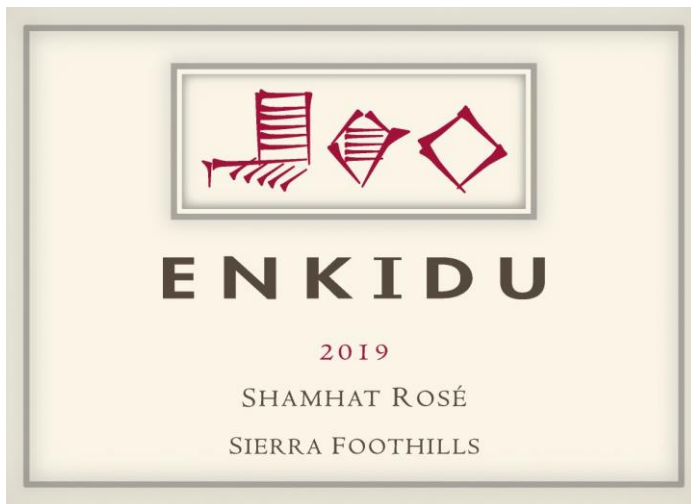


ENKIDU



2019 Shamhat Rosé



What we think:

The 2019 Shamhat shows melon, grapefruit and hay like lees character from the barrel fermentation. The mouthfeel is creamy and balanced with nice acidity. This is a style of rose' that with its complex texture and character is a perfect match for many foods...roisserie chicken with herbs; pork loin with an herbal fruit compote; or crusted fresh salmon. I love rosé for both mid-day and evening meals all through summer.

Harvest September 8 – October 12, 2019

Brix: 22.0° - 25.5°

Varietals: Mourvedre 65%, Syrah 21%;
Grenache 14%

pH: 3.43

T.A.: 6.37gms/L

Cooperage: Neutral French Oak

Bottled: February 21, 2020

70 Cases Produced

Place and vine:

The 2019 vintage enjoyed a fantastic growing season with absolutely perfect growing conditions. We had constant warm sunshine with only minimal minor heat waves contributing to very consistent ripening and longer hang time for fruit development. We source the majority of our fruit for our rose' from the Tanner Vineyard in the Sierra Foothills, near Murphey's in Calaveras County. There is ample sunshine and warmth for ripening the sun loving Mourvedre, while the well-drained rocky soils are the perfect substrate for the high quality Mourvedre and Syrah we require for Shamhat.

What we did:

In 2019 we whole cluster pressed almost all of the juice for our rose'. Only the small amount of Grenache was saigné'd from the red production. While many wineries tank ferment their rose's, we barrel ferment to attain greater complexity and richness from the lees contact. Shamhat is barrel fermented to dryness, and after the fermentation is complete we rack it off the gross lees, leaving only the fine, yeast lees. The barrels are stirred once weekly until January giving the wine greater texture and complexity. After six months in the barrel, we bottled this special wine, and it is ready to be enjoyed immediately.