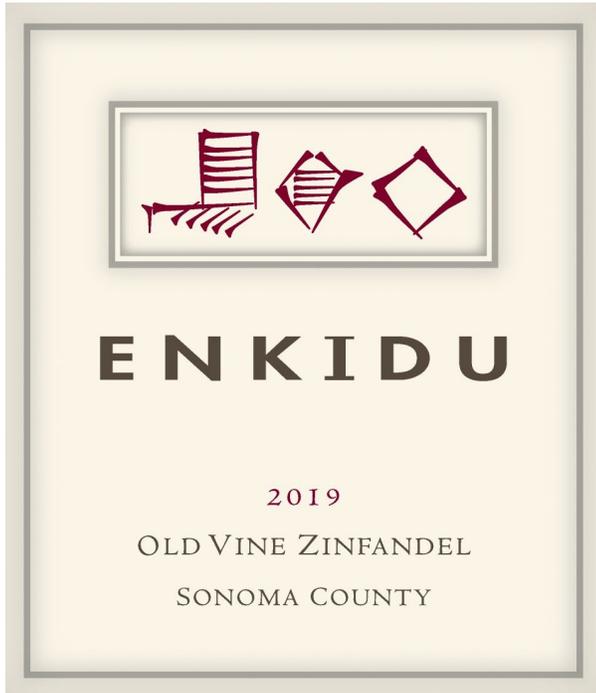


ENKIDU



2019 Old Vine Zinfandel



What we think:

Our Old Vine Zinfandel is truly old vine. Planted less than a mile from the Sonoma Square, the vines date back to 1910. Planted to six varietals, that I know of, this field blend tends to be more complex and balanced than just a straight Zinfandel. Extremely complex and balanced, starting with the spicy plum, blackberry and dried herb aromas that lead you to flavors of blackberries, cherries, baker spice, dried herb and a touch of toasted brioche. A beautifully balanced, almost liqueur like wine.

Harvest September 20, 2019

Brix: 26.2°

pH: 3.5

T.A.: 6.4 gms/L

Cooperage: French oak 1yr old and neutral

Bottled: , March 25, 2021

200 cases produced

Place and vine:

What was formerly the Enkidu "E", the Sonoma County Old Vine Zinfandel carries on the lineage of wines that are crafted in the same style of all of our wines, with balance, complexity and harmony. With an average vine age of over 100 years, this blend of 75% Zinfandel, 15% Carignane, 6% Alicante Bouschet and 4% Petite Sirah is as the vineyards are planted. In the planting of vineyards like the Hoagland Vineyard in Sonoma proper, an incredible amount was known by the growers of a century ago about the benefits of blending different varietals. But instead of blending individual varietal wines after they were fermented, the vineyards were inter-planted with different varietals at the proportions the growers/wine producers desired. These are the venerable vineyards of California that are capable of producing profound wines of which we are proud and excited to offer. After a very moderate 2018, the 2019 growing season was warmer leading to wines of great stature and richness of fruit.

What we did:

With our Old Vine Zin, there is no separation on varietals; they are crushed and co-fermented together. We performed a four-day cold soak after we completely destemmed all the fruit, and once the native fermentation commenced, we performed punch downs twice daily. After three weeks, we pressed directly to barrel, of which 20% were one year old French Oak. We performed only three rackings off the gross lees and splashed heavily as we returned the wine to barrel. Bottling occurred 11 months after fermentation. Unfined with minimal coarse filtration only.