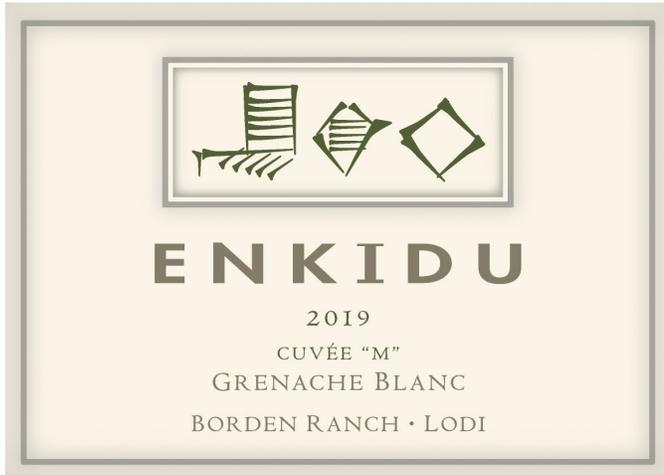


# ENKIDU



## 2019 Cuve'e M Grenache Blanc



### 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 M (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!

Harvest September 9, 2019  
Varieties: 100% Grenache Blanc  
Brix: 23.1°  
pH: 3.25  
T.A.: 6.6 gms/L  
Cooperage: French– Neutral  
Bottled: , March 26, 2020  
125 cases produced

### Place and vine:

What was once the Enkidu “E” wines, have now become part of our regular stable of wines. Only the packaging design has changed, and in the case of our Grenache Blanc, has maintained all that has made it a fabulous wine. The 2019 vintage was a good deal warmer than 2018 leading to a pick date about a week earlier. Our 100% Grenache Blanc from the organic Bokisch Vineyard at Clay Station near Lodi continues to impress with great mineral and fruit 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 Rhône/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 did:

The organic fruit sourced from Bokisch Ranch was in pristine condition, and once delivered to the winery we the 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. Very little malo/lactic fermentation was employed in 2019. The barrels were stirred weekly for two months, and then monthly from December till bottling. The wines were bottled after eight months in barrel.