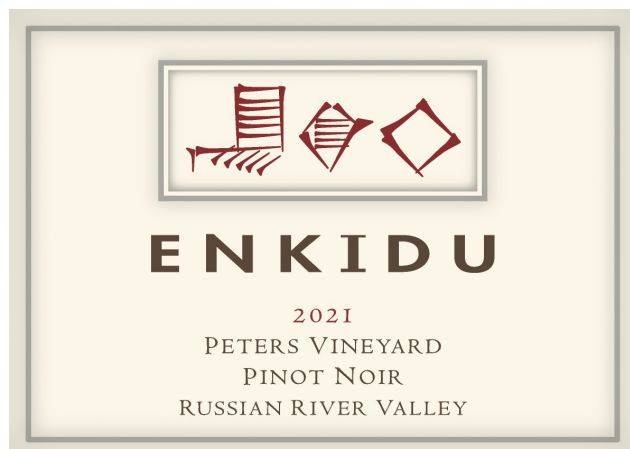


ENKIDU



2021 Peters Vineyard Pinot Noir



What we think:

Our first vintage of Peters Pinot Noir is fabulous. We are introduced with aromas of plum skin, black cherry, oil linen cloth and a hint of the Pommard freshly tilled earth. The plum skin is a perfect counterpoint for the earthy aromas. We find the same tension in the flavors of rich spicy red berries, toasted oak and a hint of forest floor...think pine needles and mushroom. All framed by firm acid providing length and excitement on the palate. The Peters Pinot Noir will continue to improve for years to come. I would look to a healthy life beyond 2030...but I can't wait that long...2026 is awesome.

Harvest Sept. 15, 2021
Varieties: 100% Pinot Noir – Pommard Clone
Brix: 25.0°
pH: 3.43
T.A.: 6.4 gms/L
Cooperage: French Oak – 33% New
Bottled: , November 09, 2022
75 cases produced

Place and vine:

Peters Vineyard is a topflight Pinot Noir vineyard located in the Russian River just southwest of Sebastopol. Along with the cool climate, the Gold Ridge soils form an idyllic terroir for growing premium Pinot Noir. And we are ecstatic that we now have a relationship with Randy Peters to add to our vineyard designate lineup. While Randy grows multiple clones of Pinot on his property, we source just Pommard. Pommard can be earthy with great structure that more expresses a masculine texture versus the Dijon clones that have a more feminine tilt. Randy's vineyard has an abundance of sunshine, but mornings of fog and moderate temperatures give length to the growing season. The low yields of the Peters Vineyard further lend itself to expressive wines of depth and concentration. This is truly a gem in the riches of the Russian River Valley.

What we did:

We start out with a protocol that we use with all of our Pinot Noir at crush. The tweaks that we make are determined by the condition of the fruit when it arrives at our winery. We hand inspect all of our fruit and employ a saignée of 15-20% to concentrate the skins on the juice. After a 5 day cold soak native yeast fermentation begins. After 12-15 days in tank we transfer the free run and first low pressings of high quality must to tank to settle. The wine is then transferred to barrels, 33% new French, where it will age for 15 months. We do not rack during this period, but periodically stir the barrels that still contain lees. Before bottling we assess each wine to determine what level filtration is required, but most receive minimal attention. Our Pinots are never fined.