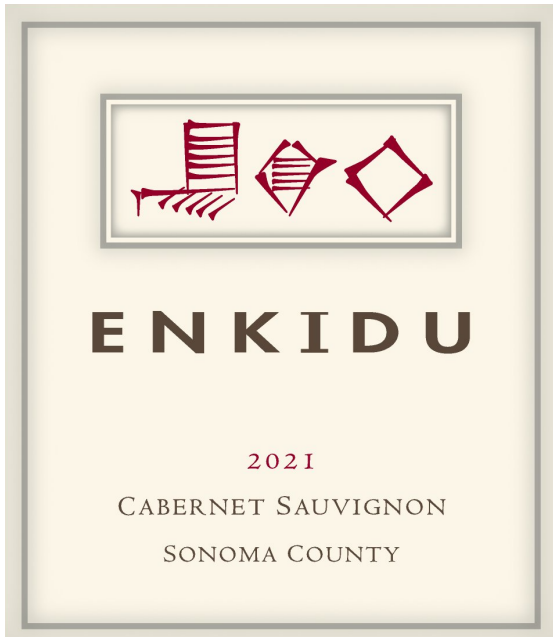


ENKIDU



2021 Sonoma County Cabernet Sauvignon



What we think:

In the 2021 Sonoma County Cabernet we find a wonderful package of aromas that are dense. Wild berries, cocoa dust, dried herbs and a hint of new oak begin to sing after 15 minutes in the glass. These aromas move to the flavors and add brandied cherries into the mix, but what really stands out is the fine grainy richness and depth that contribute to a mouth filling Cab with tremendous length. Quite pleasing when young, but will unfold into a classic beauty when it reaches its stride in a couple years in the bottle.

Harvest Sept. 23 – Oct. 9, 2021

Brix: 24.9° - 27.5°

pH: 3.74

T.A.: 6.15 gms/L

Cooperage: French– 15% New

Varietals: 92% Cabernet Sauvignon; 8% Petite Sirah

575 cases produced

Place and vine:

The Enkidu 2021 Sonoma County Cabernet Sauvignon has reached a level of richness and depth that excites the senses. For the first time, we employed 15%-20% saignée on every red wine lot that greatly benefitted the Sonoma County Cab. Additionally, 50% of the fruit for this vintage was sourced from the Mayacamas mountain range. In combining this mountain fruit with the saignée practice we are rewarded with what is perhaps our finest, and certainly most structured, Sonoma County Cabernet. There is our addition of 8% Petite Sirah that adds additional levels of density and length, along with 15% new French oak for complexity and elegance.

The continued drought, which featured under eight inches of annual rainfall, further stressed the vines, but added richness. The 2021 Sonoma Cab will age well for over 15 years.

What we did:

All of our Cabernet lots received a 15%-20% saignée in 2021, and is now a practice we continue for all of our red varietals going forward for Enkidu. With our Cabernet we performed a four day cold soak after we completely destemmed all the fruit. No whole clusters in Cab. One hundred percent of the fermentations were performed by native yeast. We find we get a much healthier fermentation when going native. 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. We find air is the great liberator. The wine was bottled after 13 months in barrel.