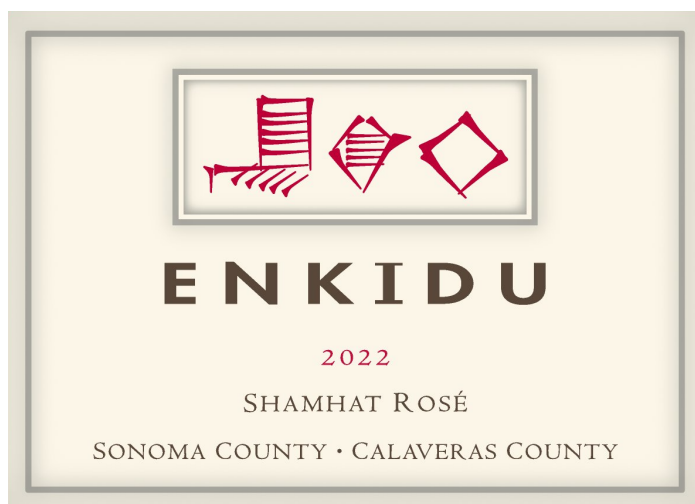


# ENKIDU



## 2022 Shamhat Rosé



### What we think:

The 2022 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 rosé 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 rosés for both mid-day and evening meals all through summer.

Harvest August 30 – September 3, 2022  
Brix: 21.1° - 21.2°  
Varietals: Mourvèdre 49%, Grenache 49%, Syrah 2%  
pH: 3.35  
T.A.: 6.27gms/L  
Cooperage: Neutral French Oak  
Bottled: January 30, 2023  
100 Cases Produced

### Place and vine:

The 2022 vintage enjoyed a fantastic growing season with absolutely perfect growing conditions. But we did have a 'Heat Bomb'! Fortunately, all of our rosé grapes were harvested prior to the 115F temps. For 2022, we sourced our Mourvèdre from the Tanner Vineyard in the Sierra Foothills, near Murphy's in Calaveras County. There is ample sunshine and warmth for ripening the sun loving Mourvèdre, while the well drained rocky soils are the perfect substrate for the high quality Mourvèdre. Our Grenache came from Jesus Ceja's vineyard in Sonoma Valley. Jesus' Grenache is always spicy with crushed red fruit. A hint of Syrah came from a saignée of our awesome Steiner Vineyard on Sonoma Mountain.

### What we did:

In 2022 we whole cluster pressed almost all of the juice for our rosé. Only the small amount of Syrah was saignée from the red production. While many wineries tank ferment their rosés, 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.