

ENKIDU



2021 Sonoma Sauvignon Blanc



What we think:

The 2021 SB is reminiscent of previous vintages with aromas that are steely with river rock and flint and accompanied by lemon peel, hay, coriander and green mango. The flavors are full with green apple, pineapple, nectarine, hay and brioche. The wine adds some creaminess from the barrel age on lees that balances off the higher acidity. This wine will actually benefit from a few months aging.

Harvest August 30, 2021

Brix: 23.5°

Clones: Sauvignon Musque', Wente 1

pH: 3.25

T.A.: 6.7gms/L

Cooperage: 25% new French Oak

Bottled: February 7, 2022

82 Cases Produced

Place and vine:

Our Sauvignon Blanc is more likened to a Pouilly Fumé or Sancerre than California in style. Loads of minerality, spicy tropical fruit and green apple are typical. In 2015 we began sourcing our SB from two fantastic vineyard sites, the Indian Springs Vineyard in Sonoma Valley, and the Grist Vineyard at 1,000' above Dry Creek Valley. Each is distinctive in their fruit character, but share common richness of concentrated character associated for their low yields in the vineyards. In 2021, the drought really played havoc on our SB limiting in limiting production to just 82 cases. Instead of yields of 4 tons/acre, our Grist Vineyard produced just 2.5 tons. Quality, however, continues to be very high.

What we did:

As fans of the style of the late Didier Dagueneau of Pouilly Fumé and his wines, we choose to barrel ferment our SB. While tank ferments make *nice* fruity wines, we like the texture and complexity we achieve with barrel fermentation. We inoculated the individual barrels with two different yeasts one day after we whole-cluster pressed the grapes as they came into the winery. We preserved the natural acidity, which there is much, by not undergoing any malo-lactic fermentation. We increased the use of new French Oak barrels to 25%. We stirred semi-weekly until February, at which time bottled the wines.