ENKIDU

2022 Shamhat Rosé

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 rose' 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 Mourvedre, while the well drained rocky soils are the perfect substrate for the high quality Mourvedre. Our Grenache came from Jesus Ceja's vineyard in Sonoma Valley. Jesus' Grenache is always spicey with crushed red fruit. A hint of Syrah came from a saigne'e of our awesome Steiner Vineyard on Sonoma Mountain.

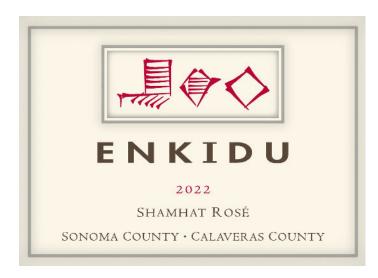**What we think:**

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 rose' that with its complex texture and character is a perfect match for many foods…rotisserie chicken with herbs; pork loin with an herbal fruit compote; or crusted fresh salmon. I love rose's for both mid-day and evening meals all through summer.

What we did:

In 2022 we whole cluster pressed almost all of the juice for our rose'. Only the small amount of Syrah was saigne'ed from the red production. While many wineries tank ferment their rose's, 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.

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