

ENKIDU



2022 Sonoma Sauvignon Blanc



What we think:

The 2022 SB is reminiscent of previous vintages with aromas that are steely with river rock and flint and accompanied by lemon peel, hay, coriander, green mango and green apple. The flavors are full with green apple, pineapple, nectarine, hay and coriander. 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 31, 2022

Brix: 23.5°

Clones: Wente 1

pH: 3.22

T.A.: 7.2gms/L

Cooperage: 25% new French Oak

Bottled: May 9, 2023

128 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 a fantastic vineyard site, the Indian Springs Vineyard in Sonoma Valley. Indian Springs is known for its distinctive fruit character. The richness of its concentrated fruit is associated with their low yields and the well-drained hillside sloped vineyard. In 2022 the vintage was marked by great ripeness at lower sugar levels. This contributes to better balanced wines, which, of course is what Enkidu is all about.

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 first inoculated the SB in tank one day after we whole-cluster pressed the grapes as they came into the winery. After fermentation started we transferred to barrels, which include a majority of puncheons. We preserved the natural acidity, which there is much, by not undergoing full malo-lactic fermentation. We increased the use of new French Oak barrels to 25%. We stirred semi-weekly until February, and then monthly until the wines were bottled in May.