

# ENKIDU



## 2021 Humbaba



### What we think:

Our 2021 Humbaba, for the first time in over decade, goes back to the original blend of equal parts Syrah and Petite Sirah. Back in 1986 while working as a wine buyer I was inspired by this blend and always had this in the back of my mind to produce. Finally, in 2006, Humbaba was born and has become an iconic wine for Enkidu.

Always seeking to produce complex wines, this Humbaba, while still rich and structured, is less about power and more about the complexity. I am first hit by leather and blackberry pie. These aromas and flavors are complemented with wild cherry, iron, mocha chocolate, garrique, and sassafras. Enjoy this Humbaba with warm dishes with Middle Eastern/North African spices, especially meats. Will age for 15 years.

Harvest: Sept. 24, 2021 - October 11, 2021  
Temp: 26.3°-27.3°  
Varieties: Petite Sirah 50%, Syrah 50%  
pH: 3.78  
TA: 6.08gms/L  
Fermentation: All French – 100% neutral  
Bottled: May 09, 2023  
2 cases produced.

### Place and vine:

The grapes that make up the Humbaba blend come from the cool climate Syrah vineyards, Canihan Vineyard in the Sonoma Carneros, and the Steiner Vineyard on Sonoma Mt. The Petite Sirah comes from our Diener Ranch vineyard in the Red Hills in Lake County. The contrast in vineyard locations really speaks to the terroir that best accentuates the qualities of these two varietals. The cool, moderate climate of the Syrahs is heavily affected by the ocean influence. The Red Hills, however, see more constant sunshine and much warmer temperatures. Ideal for Petite Sirah, and then combining the benefits of red volcanic soil at a 2,000' elevation result in wines of extremely rich texture and outstanding structure.

In the past I have blended in Mourvedre and Grenache, but for 2021 the blend is just Syrah and Petite Sirah.

### What we did:

Humbaba, the protector of the Cedar Forest from the Epic of Gilgamesh, is our signature red blend. As with most of the red wines we produce, we employ the use of indigenous yeast. Prior to fermentation we performed a 15% saignée on the Syrahs and Petite Sirah. We conducted a cold soak to increase the rich mouthfeel for four days and employed 2x daily pump-overs until fermentation began, at which time we began 2x daily punch downs. The blend is compiled after just 8 months and then further aged in French oak for a total of 19 months at which time we bottle.