

# ENKIDU HUMBABA 2011

# COUNTRY OF ORIGIN USA

### **TASTING NOTES**

While the texture is warm and luxurious, there is a nice backbone grip of tannin to hang the flavors on to a long finish. This Humbaba, like our previ-ous vintages, continues to develop considerable complexity as it ages. If drinking early, and I don't mean in the morning, a little air by decanting will enhance the experience. Try pairing with porcini mushroom and pancetta pizza, with Asiago cheese.







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