



EFESTĒ

 | 2010 Big Papa
Columbia Valley AVA

THE WINE

- 100% Old Block Cabernet Sauvignon
- Harvested in October and November
- Fermentation: 100% natural, plus malolactic
- Entirely hand harvested and sorted, small lot fermentations
- Average days on skins = 14
- Pressed straight to French oak, 80% new
- Aged on lees until August
- Racked only twice
- Bottled in June of 2012, unfinned and unfiltered (20 months oak matured)
- 1,073 cases produced

THE VINEYARD

- 42% Klipsun
- 26% Bacchus
- 14% Sagemoor
- 10% Kiona
- 8% Red Willow

ANALYSIS

- 14.49% alcohol
- pH 3.80
- 6.0g/L total acidity

TASTING NOTES

Deep purple in color with a ruby red hue, this wine is big and ripe. Aromas of dark cherry liqueur, black currant paste, vanilla cream, espresso bean and cedar meet raspberry coulis, oregano and toasted sour dough bread. Evenly weighted, broad and structured, the palate offers dark fruits, black licorice and spice flavors. Full-bodied, well-knit tannins and bright acidity make this one of the best Big Papas yet!

—*Brennon Leighton, Winemaker*