



# EFESTĒ

2010 Nana

*Columbia Valley AVA*

## THE WINE

- Harvested in October and November
- 100% Natural (un-inoculated) fermentation, in addition to malolactic fermentation
- Entirely hand harvested and sorted, small lot fermentations
- Average days on skins = 14
- Pressed straight to 100% French oak; 30% new, 70% seasoned
- Aged on lees until August
- Racked only twice throughout maturation: once to blend in August; once to tank for bottling
- Bottled in June of 2012, unfinned and unfiltered (20 months oak matured)
- 46% Merlot, 36% Cabernet franc and 18% Cabernet Sauvignon
- 556 cases produced

## THE VINEYARD

- Red Willow Vineyard
- Angela's Vineyard – EFESTĒ Estate
- Stonetree Vineyard
- Klipsun Vineyard

## ANALYSIS

- Alc. 14.45%
- pH 3.78
- TA 6.10g/L

## TASTING NOTES

Deep, saturated garnet color, the first release of Nana is a great one! A blend of 4 acclaimed vineyards, this wine is a blend of 46% Merlot, 36% Cabernet franc and 18% Cabernet Sauvignon. The nose offers dark cherry (almost kirsch-like), black licorice and toasty oak. There is also a slight earthy/garden-type aroma that reminds me of freshly picked peas (I love that type of nuance in cool-climate Bordeaux varieties). The tannins are fine-grained and structured, supporting dark currant, blueberry, allspice and cashew flavors. This is a smart wine, exemplifying focus and classic ageability, which should give it plenty of time to develop in bottle.

—Peter Devison, Winemaker