



EFESTÉ | 2011 Big Papa *Columbia Valley AVA*

Mature vines with deep, established roots struggle and naturally produce fewer clusters with smaller berries that ripen slower. This combination of lower yields, smaller berries, and longer hang time creates wines that are richer, more concentrated, and complex.

THE WINE

- Harvested mid to late October at 23.5-25.0 brix
- Crop size: 3.00-3.50 tons/acre
- Hand sorted and lightly crushed
- Native fermented
- Average length on skins was 14 days
- Pressed directly to barrel (barrique format); 100% French, 80% new
- Racked twice throughout its 20-month maturation
- Bottled unfinned and unfiltered in June, 2013
- 980 cases produced

THE VINEYARD

- 40% Klipsun Vineyards
- 29% Bacchus Vineyards
- 24% Sagemoor Vineyards
- 7% Kiona Vineyards

ANALYSIS

- Alc. 14.00%
- pH 3.96
- TA 5.20g/L

TASTING NOTES

As always, Big Papa is big - big fruit, big oak and big mouth-feel - a truly impressive wine for such a cool vintage. After a year in bottle this wine is still extremely focused and young, almost primary, yet hinting at what it will be with several hours decanting or a few more years in the cellar. Though tight, the nose displays chocolate covered black currants, licorice spice, and dark cherry liqueur. Toasted vanilla and herbs are mingling in the background. Great acidity is the driving force for this wine, carrying fruit and wrestling the cool vintage tannins into submission allowing for a harmonious palate that sings from start to finish.

—Peter Devison, Winemaker