



EFESTĒ

 | 2011 Ceidleigh
Red Mountain AVA

THE WINE

- Harvested late October
- 100% Natural (uninoculated) 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, 20% new
- Aged on lees until August
- Racked only twice throughout maturation: once to blend in August, once to tank for bottling
- Bottled in February 2013, unfined and unfiltered (14 months oak matured)
- 100% Syrah
- 563 Cases

THE VINEYARD

- 40% Angela's (EFESTĒ Estate)
- 40% Klipsun
- 20% Ciel du Cheval

ANALYSIS

- 14.40% ABV
- 3.88 pH
- 5.40g/L total acidity

TASTING NOTES

Another blockbuster from Red Mountain, the 2011 Ceidleigh explodes with aromas of pepper, wood, eucalyptus, black licorice, blackberry extract and violets. It's a dense wine, especially considering the cool growing season. This red is also well-proportioned, exemplifying great tannin and fruit weight balance. Its youthful Red Mountain profile makes it an ideal candidate for summer grilling! Washington Syrah rocks.

—Peter Devison, Winemaker