



EFESTĒ | 2012 Big Papa

Columbia Valley AVA

All fruit was hand harvested between early and late October and hand sorted twice before crushing into small 1.5 ton fermenters. Spontaneous fermentation lasted 14-16 days on skins. Then the juice was pressed and finished in barrels, followed by a natural secondary fermentation which lasted almost into the following spring.

—Winemaker, Peter Devison

THE WINE

- Variety: 100% Old Block Cabernet Sauvignon
- Date of harvest: October 2012
- Hand sorted two times
- Native fermentation followed by secondary malolactic fermentation
- 100% French Oak barrels, 85% new
- 22 months in barrel
- Sur lie aging 22 months
- Bottled unfinned and unfiltered
- 1,100 cases produced
- SRP \$60

THE VINEYARD

- Klipsun Vineyards
- Red Willow Vineyards
- Kinoa Vineyards
- Bacchus Vineyards

ANALYSIS

- Alc. 14.9%
- pH 3.84
- TA 5.60g/L
- VA 0.70g/L

TASTING NOTES

100% old block Cabernet Sauvignon. Dark purple/ruby red in color, the 2012 Big Papa has a deep and complex nose offering up black currant, fresh dates, and dark cherry fruit in addition to cigar box, tar, crushed gravel, oregano, and cocoa dust aromas. This wine is massive, lush, and creamy with firm but integrated tannins, a spicy acidity, and a long, lingering finish. Flavors of ripe black cherry, red currant, and black licorice persist throughout.