



EFESTĒ | 2012 Upright *Red Mountain AVA*

This single vineyard Merlot is one of the earliest red varieties to come into the cellar. Ripening in early September, all fruit was handpicked and hand sorted before and after destemming. Native fermentation lasted 3 weeks (15 days on skins), gently pressed to barrel and aged on lees for before blending and further maturation in oak where it underwent natural malolactic fermentation. Due to Klipsun Vineyard's massive tannins, battonage (lees stirring) was conducted throughout malolactic fermentation and for several months after to help with their management. The result is a creamy almost velvet-like mouthfeel.

THE WINE

- 100% Merlot
- Harvested early September
- Handpicked and hand sorted
- Native fermentation
- Aged sur lees for ten months
- 20 months in barrel
- All French Oak barrels, 50% new
- 425 cases produced
- SRP \$39

THE VINEYARD

- Klipsun Vineyard

ANALYSIS

- Alc. 14.70%
- pH 3.95
- TA 5.20g/L
- RS dry
- VA 0.72g/L