



# EFESTĒ | 2013 Eléni

*Yakima Valley AVA*

Fruit was harvested earlier than usual as it was quite warm in September. All fruit was hand sorted and crushed into small 1.5 ton fermenters with 30% whole clusters (stems). This adds structure and complexity to the resultant wine. Fermentation lasted 18 days on skins before being pressed to larger French barrels called puncheons (25% new). The wine was aged on lees until bottling in March of 2015. Bottled unfinned and unfiltered.

—Peter Devison, Winemaker

## THE WINE

- Variety: 100% Syrah
- Date of harvest: September 2013
- Hand sorted
- Native fermentation
- Average days on skins = 18
- 100% French oak puncheons, 25% new
- Sur lie aging
- 201 cases produced
- SRP \$59

## THE VINEYARD

- 100% Red Willow Vineyard

## ANALYSIS

- Alc. 15.20%
- pH 3.89
- TA 5.60g/L
- VA 0.66g/L

## TASTING NOTES

Displaying a deep and intense purple color, the 2013 Eléni is perfumed and complex with an earthy core of tar and granite draped in ripe black/blueberry, pomegranate and tamarind fruit. These aromas mingle with subtle nuances of violet petal, olive tapenade, and flaked vanilla. Full, polished, and lush with age worthy tannins, it is like silk wrapped around iron, which carries black fruits, crushed stone, and baked herb flavors from entry to finish. This is a beauty and should age extremely well.