



EFESTĒ

 | 2013 ESTATE PETIT VERDOT
Red Mountain AVA

Petit Verdot is a late ripening variety. Known for a dark, concentrated color and bright acidity, it is traditionally used in blends; however, in 2013 it struck me as a stand-alone wine having exceptional complexity and balance. Coming from EFESTĒ owned Taylor Mag Vineyard, this fruit was harvested well into October. All fruit was carefully hand sorted twice and lightly crushed into small open top fermenters. Fermentation lasted 3 weeks and was conducted spontaneously followed by a natural secondary fermentation conducted in barrels. Aged 20 months in French oak, 60% new, this wine was bottled unfinned and unfiltered.

—Peter Devison, Winemaker

THE WINE

- 100% Petit Verdot
- Natural fermentation
- Hand sorted
- 100% French oak barrels, 60% new
- 80 cases produced
- SRP: \$50

THE VINEYARD

- Taylor Mag Vineyard

ANALYSIS

- Alc. 14.00%
- pH 4.03
- TA 5.6g/L
- RS dry
- VA 0.70g/L

TASTING NOTES

A deep and dark purple color, this wine is brimming with aromas of dried currants, blackberry, dark licorice, and purple flowers. Nuances of tar, charred herbs, vanilla, and ocean breeze become evident with time. Full, rich, and bright, the palate is extremely exciting displaying an intense energy that hums with tannins, acid and fruit all in tune. Flavors of dark nectarous fruit, licorice, and vanilla persist throughout and the finish is extremely caressing and long. A fun wine!