



EFESTĒ

 | 2013 Final Final
Columbia Valley AVA

All fruit was hand-picked and sorted twice before being lightly crushed into small open top fermenters. Fermentation was conducted spontaneously, lasting between 14-21 days. Pressed straight to French oak, secondary fermentation was achieved lasting between 1-3 months. All components were aged for 20 months, 10 on gross lees, racked twice, and bottled unfined and unfiltered in June of 2015.

—Peter Devison, Winemaker

THE WINE

- 58% Cabernet 42% Syrah
- Native yeast
- Hand sorted
- 50% new French Oak barrels
- 4,100 cases produced
- SRP: \$30

THE VINEYARD

- Klipsun
- Kiona
- Angela's (EFESTĒ Estate)
- Ciel du Cheval
- Stone Tree
- Bacchus
- Sagemoor
- Red Willow
- Boushey

ANALYSIS

- Alc. 14.70%
- pH 3.93
- TA 5.50g/L
- RS dry
- VA 0.62g/L

TASTING NOTES

Saturated and dark purple in color, the 2013 Final Final explodes from the glass with intensity highlighted by aromas of dark berries, toasted grains, baker's chocolate, and grilled bread. This is followed by hints of tar and crushed rock. Fresh, big, and bold, the palate is firmly framed yet extends for miles in each dimension as the finish lingers seductively.