



# EFESTĒ

2013 Jolie Bouche Syrah  
*Yakima Valley AVA*



All fruit was harvested mid-October, hand sorted twice, and lightly crushed. Half of the fruit was fermented with 50% stem contact, whereas the balance was completely destemmed. Native fermentation lasted 14-16 days and the wine was pressed directly to 500L French puncheons, 20% new and 80% seasoned, where it underwent malolactic fermentation spontaneously. Aged 14 months and racked off lees only once throughout maturation, this wine was bottled unfined and unfiltered in February, 2015.

—Peter Devison, Winemaker

## THE WINE

- Variety: 100% Syrah
- Date of harvest: Mid-October
- Native fermentation and secondary malolactic fermentation
- Hand sorted
- Fermented in 100% French oak barrels, 20% new and 80% seasoned
- Sur lie aging
- 470 cases produced
- SRP \$44

## THE VINEYARD

- 100% Factory Road Block, Boushey Vineyard

## ANALYSIS

- Alc. 15%
- pH 3.86
- TA 5.70g/L
- RS dry
- VA 0.63 g/L

## TASTING NOTES

Power meets elegance in the 2013. A dark, saturated purple color, it opens up with funky, gamy, cured meat, olive and tar. These combine with bacon fat, dark plum, orange peel, and roasted herbs to make a truly intellectual wine, gaining momentum and intensity as it opens up with time in the glass. Full and commanding, this wine has exceptional tension, yet is ripe, mouthwatering, and persistent. Well shaped and expressive, flavors of roasted meat and dark berry fruit race along the palate, driven by the vineyards' trademark saline-type minerality.