



# EFESTĒ | 2013 Upright Merlot

*Red Mountain AVA*

Hand sorted twice to ensure quality it was lightly crushed into small, open top fermenters. Fermentation was conducted spontaneously as was the secondary malolactic fermentation once pressed to barrels. The extraction phase lasted 15 days before pressing. The wine aged for 20 months, 10 on the lees, before being bottled in late May, 2015.

—Peter Devison, Winemaker

## THE WINE

- 100% Merlot
- Harvested early September
- Native yeast
- 60% new French Oak barrels
- Unfined and unfiltered
- 260 cases produced
- SRP \$39

## THE VINEYARD

- Klipsun

## ANALYSIS

- Alc. 14.50%
- pH 3.99
- TA 5.20g/L
- RS dry
- VA 0.61

## TASTING NOTES

A dark, ruby/burgundy color, this vintage opens up with slightly earthy, right bank Bordeaux style notes that develop into blackberry, black cherry, plum, blood orange, and black olive. This is followed by espresso bean, sandalwood, and licorice spice. Big for Merlot, showing its vineyard pedigree, this wine will benefit from decanting or cellaring. Firm, picture frame tannins restrict size upon opening, but with air become more open-knit and broaden the palate. Flavors of ripe cherry, raspberry extract, toasted grains, bitter chocolate, and licorice spice are generous in this ultra-concentrated Merlot. The finish is long, bright, and has a subtle hint of spiced orange that lingers for some time.