



# EFESTĒ

2015 ELÉNI  
*Yakima Valley AVA*

Fruit was hand harvested and sorted twice before being lightly crushed into small open top fermenters. This wine by nature takes longer to ferment. A long temperate fermentation lasted 21 days on skins before being pressed to large format French puncheons and aged on lees for 10 months. The wine was then blended prior to harvest and aged for 6 more months before being bottled in early March, 2016 unfinned and unfiltered.

—Peter Devison, Winemaker

## THE WINE

- 100% Syrah
- Hand sorted
- Harvested September 10
- Native fermentation
- 100% French Oak, 33% new

## THE VINEYARD

- Red Willow

## ANALYSIS

- Alc. 15.00%
- pH 3.89
- TA 5.80g/L
- RS dry
- VA 0.68g/L

## TASTING NOTES

Saturated ruby/purple color, the 2014 vintage of this wine is a knockout! The nose explodes with aromas of purple/black fruits: dried dates, black cherry, and blueberry, in addition to fresh herbs, licorice, campfire and grilled olive. There is also an intense freshly ground espresso bean note that adds massive appeal. The palate is full and complete, possessing soft, yet present tannins backed by trademark minerality. This wine is young and concentrated! A decant before enjoying helps tremendously.

