



# Estate Cabernet Franc

CAB FRANC | RED MOUNTAIN AVA 2021

## WINEMAKING NOTES

Our technique for creating this amazing wine is to use a concrete tank to do a whole-berry native fermentation. We kept the juice on its skins for 32 days to help with the tannin structure.

## TASTING NOTES

The nose opens with hints of spice and maybe even a hint of tobacco. The fruit really shows through in the mouthfeel, i want to say it tastes like Cab Franc. The finish is lengthy and mouth watering, you can hot on to this one for a while and dont for get to drink it with your favorte meats and friends!

## ABOUT THE WINE

I often get asked “Why would you use that shape of bottle for that wine?” The truth is I’m trying to make something similar to France’s Loire Valley like Chinon, which is my favorite, by using Estate grapes from red mountain AVA.

Angela’s Vineyard is situated at the very southwest point of Red Mountain. This north-facing sloped Cabernet Franc will make a wonderful addition to our Estate Series.

## BLEND

100% Estate Cabernet Franc

## BARREL

65% new French oak  
35% used French oak  
20 months in barrel

## PRODUCTION

120 cases

## RELEASE

Spring 2024

## APPELLATION

Red Mountain AVA

## VINEYARDS

Angela’s Vineyard

## PAST ACCOLADES

2020 – 93 OB;  
2019 – 93 Vinous  
2018 – 94 IWR; 93 OB

## ANALYSIS

ALC 14.5%  
pH: 3. We 75  
TA: 5.9



EFESTĒ winery was established in 2005 by Daniel and Helen Ferrelli, along with their son-in-law and daughter, Kevin and Angela Taylor. Since its inception, the EFESTĒ's primary focus has been producing award-winning wines using minimalist techniques, including native fermentation and low oxygenation techniques. EFESTĒ sources its exceptional grapes from the finest regions in Washington, emphasizing single varietals and their Estate vineyards. Experience the culmination of our passion: distinctly Washington, Uniquely EFESTĒ.

