



Paulie

GSM | WAHLUKE SLOPE AVA 2021

WINEMAKING NOTES

Grown from Block One in Stonetree Vineyard, these grapes have been together their whole life. Tricky growing and picking decisions allow us to co-ferment all three varietals. Our co-fermentation technique in creating this amazing wine gives us such a different mix of grapes than the previous vintage.

TASTING NOTES

You'll notice brightness in this wine, as well as the flavors of cranberry, raspberry, and iron. The abundance of Mourvèdre lends a helpful sense of spice that's noticeable everywhere, which helps to make this an excellent paring wine for your favorite meat dishes. There's a slight bit of new oak again to aid in the lengthy round finish! Enjoy!

WAHLUKE SLOPE AVA

Located in south-central Washington within the Columbia Valley, the Wahluke Slope AVA boasts an 81,000-acre region surrounded by the Columbia River. Characterized by a warm, dry climate and wind-blown sand soils, it excels in producing renowned red grape varieties such as Cabernet Sauvignon, Merlot, and Syrah. The name "Wahluke" stems from a Native American term meaning 'watering place.' This official Washington State appellation contributes to about 20% of the state's annual grape harvest.

BLEND

42% Grenache, 37% Mourvedre, 21% Syrah

BARREL

33% new French oak 67% used French oak 20- months in barrel

PRODUCTION

330 cases

RELEASE

December 2023

APPELLATION

Wahluke Slope

VINEYARDS

Stonetree

PAST ACCOLADES

2021 - 91 JS

2020 - 92 IWR; SILVER SIWC

2018 - 90 VINOUS, 93 OB, 92 JS

ANALYSIS

Alc: 14.8% pH: 3.80 TA: 6.0

EFESTĒ winery was established in 2005 by Daniel and Helen Ferrelli, along with their son-inlaw 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 EFESTE.



