



Big Papa

CABERNET SAUVIGNON | WHITE BLUFFS AVA 2021

WINEMAKING NOTES

Mature vines with deep, established roots produce fewer clusters with smaller berries that ripen slowly. This combination of lower yields, smaller berries, and extended hang time results in wines that are richer, more concentrated, and more complex. Blended from old vines in some of Washington's top vineyards, this 100% Cabernet Sauvignon gains an extra layer of complexity and polish.

TASTING NOTES

This wine opens with rich, aromatic cassis and smooth hints of blackberry. The oak program enhances the mouthfeel, adding excellent length and a rounded tannin structure. Expect bold flavors of herbaceous black currant and more blackberry. The finish is long and well-balanced.

WHITE BLUFFS AVA

The White Bluffs AVA has a unique terroir with cooler nighttime temperatures, which results in a longer growing season. The AVA's soils are windblown silt over ancient lakebed sediment, with an average annual precipitation of 6 inches. The elevation ranges from 600 to 900 feet on the southwestern slope, with soft rolling knolls that provide a warm site with excellent air drainage.

SAGEMOOR

Sage Moor Vineyard first planted wine grapes in the White Bluffs AVA in 1972. Sage Moor's holdings include over 1,300 acres of planted vineyards, comprised of six separate vineyards: Bacchus, Dionysus, Gamache, and Sage Moor, located in the White Bluffs AVA along the Columbia River near Pasco, WA.

BLEND

100% Old Vine
Cabernet Sauvignon

PRODUCTION

774 cases

RELEASE

November 2023

APPELLATION

White Bluffs

VINEYARDS

Bacchus, Sage Moor,
Dionysus

PAST ACCOLADES

2020 - 95 JD; 90 WS
2019 - 94 JD; 93 VINOUS; 93 IWR
2018 - 91 JS; 92 JD; 94 IWR; 94 OB
2017 - 91 VINOUS; 92 WE; 93 JD
2016 - 94 OB; 91 JD

ALCOHOL

14.5%
pH: 3.8
TA: 0.56

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.

