



Nana

RED BLEND | YAKIMA VALLEY AVA 2021

WINEMAKING NOTES

The creation of this wine starts in the vineyard, where meticulous planning ensures both the Merlot and the Cabernet Franc ripen simultaneously. This vintage involved growing Cabernet Franc at one cluster per shoot to accelerate ripening, allowing for the co-fermentation of both varieties—a key technique in crafting a traditional Bordeaux style wine. The wine then went through an extended maceration period to enhance its depth and complexity.

TASTING NOTES

This wine showcases a striking color and inviting aroma. The nose offers enticing notes of smoked meats complemented by fragrant floral undertones. Our co-fermentation technique contributes to its warm and round mouthfeel. Expect bright fruit flavors that evolve into succulent dried cherries and a hint of leather. Well-balanced tannins and a lengthy finish make this wine a versatile choice for pairing with a variety of dishes. This wine is expected to reach its peak between nine to thirteen years from vintage.

BLEND

55% Merlot
45% Cabernet Franc

BARREL

45% New French Oak
Seguin Moreau Cooperage
22 Months

PRODUCTION

280 cases

RELEASE

Fall 2024

APPELLATION

Yakima Valley AVA

VINEYARDS

Red Willow Vineyard

PAST ACCOLADES

2019 – 95 IWR
2018 - 93 OB
2014 - 91+ VI, 92 WE
2013 - 91 Editor's Choice WE
2-12 - 92 VI

ANALYSIS

ALC 13.5%
pH: 3.8
TA: .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 varieties and their Estate vineyards. Experience the culmination of our passion: distinctly Washington, Uniquely EFESTĒ.

