







Ceidleigh

ESTATE SYRAH | RED MOUNTAIN AVA 2022

WINEMAKING NOTES

Fermented on its skins with 40% whole cluster in stainless-steel fermenters for 28 days, this Syrah showcases Red Mountain's terroir. The inclusion of stems adds depth and a graphite-like minerality, while careful aging in French oak refines its complexity and structure.

TASTING NOTES

This Syrah captures the essence of Red Mountain with bold aromas of ripe blackberry, cracked pepper, and violets. The palate is rich and structured, offering flavors of grilled meats, dark cherry, and a hint of smoked earth. Balanced acidity and refined tannins lead to a lingering finish with a touch of spice and minerality.

ABOUT THE WINE

Our "Ceidleigh" Syrah (pronounced kay-Lee) is made entirely from Red Mountain grapes. The old and new world in a glass makes the Ceidleigh a distinctive wine deserving of its name, which means 'celebration' in Gaelic.

Angela's Vineyard on Red Mountain, producing concentrated wines due to its alkaline, calcium-rich soils that promote deep root growth. The site, featuring Syrah, Grenache, Cabernet Sauvignon, and Cabernet Franc, resulting in bold wines that reflect Red Mountain's strength and elegance.

BLEND

100% Estate Syrah Clone 174

BARREL

40% New French Oak Puncheons, Seguin Moreau, Garronnaise Cooperages

PRODUCTION

415 cases

RELEASE

Spring 2025

APPELLATION

Red Mountain AVA

VINEYARDS

Angela's Vineyard

PAST ACCOLADES

2021 -

2020 - 93 OB, 92 WE

2019 - 93 IWR

2018 - 93 OB, 94 IWR, 91 VINOUS

2017-91+ VINOUS

2015 - 92 VINOUS

ANALYSIS

ALC 14.5%

pH: 3.85

TA: .60

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.



