



# Estate Grenache

ESTATE GRENACHE | RED MOUNTAIN AVA 2022

## WINEMAKING NOTES

Our 2022 Estate Grenache showcases the unique terroir of our Red Mountain Vineyard. The delicate grapes undergo extended maceration for 28 days, deepening the color and enhancing the flavor. Fermented entirely in stainless steel, the process preserves crispness and clarity while highlighting vibrant fruit character.

## TASTING NOTES

The nose opens with baking spices, leading to a palate of bright red fruits, cardamom, and subtle hints of leather and tobacco. It features a meaty, gamey mouthfeel, with lingering notes of mushroom reduction and briny Kalamata olives, creating a rich, savory experience.

## ANGELA'S VINEYARD

one of EFESTE's estate vineyards, Angela's Vineyard is located on a slope ranging from 650 to 600 feet in elevation at the northeastern tip of Red Mountain. Its high-alkalinity soils and calcium carbonate content encourage deep root systems, producing grapes with exceptional texture, purity of fruit, and concentration. Planted with Grenache, Syrah, Cabernet Sauvignon, and Cabernet Franc, Angela's Vineyard contributes to EFESTE's acclaimed wines, including this Estate Grenache.

## BLEND

100% Estate Grenache

## BARREL

30% New French Oak Puncheons.  
Lightly Toasted Atlier Cooperage

## PRODUCTION

209 cases

## RELEASE

Spring 2024

## APPELLATION

Red Mountain AVA

## VINEYARDS

Angela's Vineyard

## PAST ACCOLADES

2020 – 99 Dbl Gold Sunset Int'l.  
2019 – 91 Gold Sunset Int'l.;  
93 OB, 92 IWR

## ANALYSIS

ALC 14.0%  
pH: 3.85  
TA: .55

EFESTE 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 EFESTE's primary focus has been producing award-winning wines using minimalist techniques, including native fermentation and low oxygenation techniques. EFESTE 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.

