



Jolie Bouche

ESTATE SYRAH | YAKIMA VALLEY AVA 2022

WINEMAKING NOTES

Fermented in concrete tanks and utilizing 100% whole-cluster fermentation, this Syrah was left on its stems and skins for 30 days. The extended maceration enhances complexity, structure, and depth while preserving the distinctive terroir of Oldfield Vineyard.

TASTING NOTES

This Syrah expresses the warm, sun-drenched character of Oldfield Vineyard. Aromas of ripe dark fruits and dried herbs give way to a palate filled with layers of black plum, smoked meats, and a touch of savory minerality. A structured mouthfeel with well-integrated tannins leads to a long, expressive finish.

ABOUT THE WINE

"Jolie Bouche" translates from French to "pretty mouth" – named for its smooth mouthfeel.

OLDFIELD ESTATE VINEYARD

Oldfield Vineyard stands out as one of our most unique Estates. Located at an elevation of 1,400 feet within the Yakima Valley AVA, its soils rest above the Missoula Flood Plain, meaning they are entirely indigenous and ancient. This rocky terrain, combined with a consistently warm climate, yields a wine that is both beautifully nuanced and robust.

BLEND

100% Estate Syrah, Phelps Clone

BARREL

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

PRODUCTION

326 cases

RELEASE

Spring 2025

APPELLATION

Yakima Valley AVA

VINEYARDS

Oldfield Vineyard

PAST ACCOLADES

2020 - 94 OB, 93 IWR 2019 - 93 IWR 2018 - 90 +VINOUS, 93 IWR, 2017- 92 VINOUS 2015 - 91+ VINOUS, 92 WE

ANALYSIS

ALC 14.0% pH: 3.85 TA: .59

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.



