



# Nana

# **RED BLEND | YAKIMA VALLEY AVA 2022**

## WINEMAKING NOTES

This wine spent 36 days fermenting and macerating on its skins to extract maximum flavor and depth. Careful vineyard management ensured that the Cabernet Franc and Merlot ripened together, allowing for a co-fermentation of 70% Merlot and 30% Cabernet Franc. Aged in 40% new oak from Boutes and Seguin Moreau cooperages, the wine developed complexity and balance.

## **TASTING NOTES**

This wine showcases the character of Yakima Valley's oldest vineyard. The nose is spicy and inviting, with a balanced, easy-drinking profile. Expect bright fruit flavors with a touch of spice, making it perfect for pairing with lean meats like flank steak or filet mignon with chimichurri or even dark chocolate for a decadent dessert. Well-rounded tannins and a smooth finish make this wine a versatile option for a variety of dishes.

## **ABOUT THE WINE**

Named in honor of Jenny Ferrelli, Nana Red Blend honors grandmothers everywhere. Styled after the traditional right-bank Bordeaux, this blend consists of 70% Merlot and 30% Cabernet Franc. The wine achieves a perfect balance of structure and elegance. The Cabernet Franc contributes a bright ruby color and tart acidity, while the soft edges and baking spice qualities of the Merlot create a warm and comforting personality—just like Nana.

#### **BLEND**

Co-Ferment. 70% Merlot, 30 % Cab Franc

#### **BARREL**

40% New Oak, Boutes and Seguin Moreau Cooperages

#### **PRODUCTION**

200 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: 3.7

TA: 5.85

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.



