



Paulie

GSM | WAHLUKE SLOPE AVA 2022

WINEMAKING NOTES

This vintage came in heavier from the vineyard, with a higher-than-expected Mourvèdre proportion. Since these grapes are always co-fermented, the final blend reflects this natural balance. Fermentation took place over 30 days in both concrete and stainless steel before being pressed and aged in French oak puncheons, adding structure and refinement.

TASTING NOTES

This Rhône-style blend opens with floral aromas reminiscent of springtime rain, followed by notes of baked cherries, red currants, and a hint of iron. The palate is rich and textured, with chewy tannins and a mouthwatering acidity that makes it an excellent pairing for meats and aged cheeses. The Mourvèdre component brings a distinctive violet note, adding depth and structure to the wine's long, balanced finish.

WAHLUKE SLOPE AVA

Located in south-central Washington within the Columbia Valley, the Wahluke Slope AVA boasts an 81,000-acre region surrounded by the Columbia River. Characterized by a warm, dry climate and wind-blown sand soils, it excels in producing renowned red grape varieties such as Cabernet Sauvignon, Merlot, and Syrah. The name "Wahluke" stems from a Native American term meaning 'watering place.' This official Washington State appellation contributes to about 20% of the state's annual grape harvest.

BLEND

39% Mourvèdre, 31% Grenache, 30% Syrah (Co-Ferment)

BARREL

30% New French Oak
Puncheons, Atlier Cooperage

PRODUCTION

415 cases

RELEASE

Spring 2025

APPELLATION

Wahluke Slope

VINEYARDS

Stonetree

PAST ACCOLADES

2021 - 91 JS

2020 - 92 IWR; SILVER SIWC

2018 - 90 VINOUS, 93 OB, 92 JS

ANALYSIS

Alc: 14.5%

pH: 3.74

TA: .60

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 varietals and their Estate vineyards. Experience the culmination of our passion: distinctly Washington, Uniquely EFESTĒ.

