



Taylor Mag

CABERNET SAUVIGNON | Red Mountain AVA 2022

WINEMAKING NOTES

The 2022 Taylor Mag Estate Cabernet Sauvignon is crafted from 100% hand-harvested clone 191 Cabernet Sauvignon grapes sourced from EFESTĒ's Taylor Mag Estate Vineyard in Washington's Red Mountain AVA. After a 34-day maceration, the wine is aged in Radoux barrels to soften tannins and enhance its structure. This wine delivers exceptional quality and value, with native fermentation that highlights the distinctive character of the vineyard.

TASTING NOTES

Taylor Mag Vineyard shines through on the nose of this Cab, its dirty and dusty. Once it hits your palate there are amazing notes of big jammy fruits. This is a Cabernet for those who don't necessarily like Cab. Barrels are chosen to make the tannins soft and easy. Pair this with something gamey like duck or venison. Drink now or within 10 years!

TAYLOR MAG ESTATE VINEYARD

In 2007, EFESTĒ planted three estate vineyards in two separate appellations in Washington State. Taylor Mag, nestled opposite EFESTĒ's Angela's Vineyard on Red Mountain, covers 17.1 acres. Here, our meticulous vineyard practices, including high-density planting and single-cordon trellising, allow us to cultivate robust Bordeaux varieties—Cabernet Sauvignon, Merlot, and Petit Verdot. Wines like our Taylor Mag Cabernet Sauvignon and Upright Merlot embody the nuanced complexity and minerality unique to Red Mountain, offering an authentic taste of the region's essence.

BLEND

100% Cabernet Sauvignon, Clone 191

BARREL

40% New French Oak, Radoux cooperage

PRODUCTION

500 cases

RELEASE

November 2024

APPELLATION

Red Mountain

VINEYARDS

Taylor Mag

PAST ACCOLADES

2021- 92 WE

2020 - 91 JD

2019 - 91 IWR; 91 JD

2018 - 92 IWR; 92 JD

2017 - 90 JD; 90 Vinous

2014 - 91+ Vinous; 91 WE EC

ANALYSIS

ALC: 14%

pH: 3.85

TA: .58

UPC

8-54881-00515-5



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

