



Penelope

ROUSSANNE | WHITE BLUFFS AVA 2023

WINEMAKING NOTES

Sourced from the serene Gamache Vineyards in the White Bluffs AVA, this Roussanne is cold settled for 48 hours for improved clarity. It is pressed to stainless before being fermented in a mixture of puncheons and concrete egg, a process that enhances the fruit expression and adds complexity to the wine.

TASTING NOTES

Bright, zesty notes of pineapple and citrus complement the tropical fruit undertones. On the palate, flavors of stewed cantaloupe and Granny Smith compote unfold, finishing softly with hints of hazelnut and a touch of minerality.

ABOUT THE VINEYARD

Gamache Vineyard, located in the White Bluffs AVA, benefits from elevated terraces that create optimal growing conditions. The soils, a mix of windblown silt and sand over ancient flood deposits, provide excellent drainage. Warm, sunny days and cool nights allow Roussanne to ripen slowly while maintaining its natural acidity. Precise canopy control and low-yield farming, produces concentrated, well-balanced fruit that showcases the unique terroir of the White Bluffs AVA

BLEND

100% Roussanne

BARREL

Neutral Puncheons

PRODUCTION

195 cases

RELEASE

Spring 2025

APPELLATION

White Bluffs AVA

VINEYARDS

Gamache Vineyards

PAST ACCOLADES

2022 – 92 VI

2020 – 92 OB; 91 IWR

ANALYSIS

ALC: 13%

pH: 3.7

TA: .55

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.

