



Knight Commander

RED BLEND | RED MOUNTAIN AVA 2022

WINEMAKING NOTES

This wine was inspired by a visit to Guigal Winery in Northern Rhône. We sought to craft a Northern Rhône-style blend similar in their complexity and structure, using Red Mountain's unique terroir.

Syrah and Viognier were natively co-fermented with 40% whole cluster inclusion. Fermentation took place in open top stainless steel fermenters and pressed after 29 days.

TASTING NOTES

The nose opens with aromas of baked goods and cocoa powder. The palate is big and complex but approachable, showcasing sugared fruits and plum tarte. The long, chocolatey finish envelops you in a gentle warmth that will leave you reaching for another glass. This is a versatile wine that can be aged to your preference or enjoyed right away.

ABOUT THE VINEYARD

Ciel du Cheval Vineyard, established in the mid-1970s on Red Mountain in Washington state, is renowned for its unique soil, rich in calcium carbonate and high in pH, contributing to the distinctive quality of its grapes. Spanning 80 acres, the vineyard produces top-tier varietals like Cabernet Sauvignon, Merlot, Syrah, and Cabernet Franc. Its exceptional terroir and meticulous cultivation practices make it a cornerstone of Washington's wine industry.

BLEND

96% Syrah, 4% Viognier co-ferment

BARREL

40% new French oak
60% used French oak
30 months in barrel

PRODUCTION

291 cases

RELEASE

Summer 2025

APPELLATION

Red Mountain AVA

VINEYARDS

Ciel du Cheval

PAST ACCOLADES

2021 – 94 OB; 92 PG
2020 – 93 OB; 93 JS; 92 VINOUS
2019 – 92 OB

ANALYSIS

ALC: 14.5%
pH: 3.85
TA: 0.57

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.



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