



Eléni

SYRAH | YAKIMA VALLEY AVA 2022

WINEMAKING NOTES

The majority of this wine comes from the 1985 planting of Syrah at Red Willow Vineyard. Fermented whole berry in approximately 65% concrete, it spent 35 days on its skins, allowing for deep color extraction and enhanced complexity. Secondary fermentation occurred during primary fermentation, a rare yet beneficial process that contributes to the wine's depth and layered character.

TASTING NOTES

Deep and opaque in color, this Syrah opens with aromas of violet, spiced plum, and crushed herbs. The palate is fruit-forward, featuring blue-staining fruits like blueberry compote, intertwined with hints of black pepper and smoked meat. A touch of crushed gravel adds refreshing minerality, while the tannins are firm yet elegant, leading to a lingering, structured finish.

ABOUT THE WINE

Named for EFESTĒ owner Helen Ferrelli, this wine is a tribute to her passion and dedication.

Sourced from Red Willow Vineyard, one of Washington's most storied sites, Eléni embodies the power and finesse of Syrah grown in this legendary terroir. Bold, structured, and full of character—just like its namesake.

BLEND

100% Syrah

BARREL

33% New French Oak
Puncheons, Seguin Moreau,
Garonnaise Cooperages

PRODUCTION

200 cases

RELEASE

Fall 2026

APPELLATION

Yakima Valley AVA

VINEYARDS

Red Willow

ANALYSIS

ALC: 14.0%

pH: 3.85

TA: 0.60

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.

