



Estate Grenache

ESTATE GRENACHE | RED MOUNTAIN AVA 2022

WINEMAKING NOTES

Our Estate Grenache showcases the unique terroir of our Red Mountain Vineyard. The delicate grapes undergo extended maceration for 28 days, deepening the color and enhancing the flavor. Fermented entirely in stainless steel, the process preserves crispness and clarity while highlighting vibrant fruit character.

TASTING NOTES

The nose opens with baking spices, leading to a palate of bright red fruits, cardamom, and subtle hints of leather and tobacco. It features a meaty, gamey mouthfeel, with lingering notes of mushroom reduction and briny Kalamata olives, creating a rich, savory experience.

ANGELA'S VINEYARD

one of EFESTĒ's estate vineyards, Angela's Vineyard is located on a slope ranging from 650 to 600 feet in elevation at the northeastern tip of Red Mountain. Its high-alkalinity soils and calcium carbonate content encourage deep root systems, producing grapes with exceptional texture, purity of fruit, and concentration. Planted with Grenache, Syrah, Cabernet Sauvignon, and Cabernet Franc, Angela's Vineyard contributes to EFESTĒ's acclaimed wines, including this Estate Grenache.

BLEND

100% Estate Grenache

BARREL

30% New French oak Puncheons
Atelier Cooperage, light toast

PRODUCTION

209 cases

RELEASE

Spring 2025

APPELLATION

Red Mountain AVA

VINEYARDS

Angela's Vineyard

PAST ACCOLADES

2021 – 93 OB; 93 PG; 93 SUNSET;
93 JS; 92 VINOUS; 92 IWR
2020 – 99 DOUBLE GOLD
Sunset Int'l.
2019 – 91 GOLD Sunset Int'l.;
93 OB, 92 IWR

ANALYSIS

ALC: 14.0%
pH: 3.85
TA: 0.55

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.

