



Ceidleigh

ESTATE SYRAH | RED MOUNTAIN AVA 2023

WINEMAKING NOTES

Fermented in stainless steel with a small portion of about 20% stem inclusion, this wine fermented natively on its skins and stems for 32 days. Ceidleigh is designed to be the perfect approachable, all-round drinking wine for seasoned connoisseurs as well as new-to-wine drinkers.

TASTING NOTES

On the nose, subtle fruit sweetness is reminiscent of raspberry picking in the early morning summertime. This wine has a silky-smooth mouthfeel, showcasing small fruits and a touch of barely ripe tartness imparted from the stem inclusion. A hint of minerality leads to a long, balanced finish.

ABOUT THE WINE

Our Ceidleigh Syrah (pronounced kay-Lee) beautifully balances the old and new world styles in a single glass, lending itself to a distinctive wine deserving of its name, which means 'celebration' in Gaelic

Angela's Vineyard, located on Red Mountain, is one of our three Estate Vineyards, which benefits from its alkaline, calcium-rich soils. These conditions contribute to the production of concentrated, bold wines, all of which reflect the strength and elegance characteristic of Red Mountain.

BLEND

100% Estate Syrah
Clone 174

BARREL

40% New French Oak
Puncheons, Seguin Moreau,
Garonnaise Cooperages

PRODUCTION

200 cases

RELEASE

2026

APPELLATION

Red Mountain AVA

VINEYARDS

Angela's Vineyard

PAST ACCOLADES

2021 – 94 OB; 92 WS; 92 WE (CS)
2020 – 93 OB; 92 WE
2019 – 93 IWR
2018 – 93 OB; 94 IWR; 91 VINOUS
2017 – 91 VINOUS
2015 – 92 VINOUS

ANALYSIS

ALC: 14.5%
pH: 3.9
TA: 0.56



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.

