



EFESTĒ

 | 2013 NANA
Yakima Valley AVA

Sourced from one of the most distinct vineyards in Washington, the 2013 Nana plays to a more traditional style emerging a touch leaner and structured, showing classically framed right bank Bordeaux characteristics. Composed of 50% Merlot, 40% Cabernet Sauvignon, and 10% Cabernet Franc this wine highlights the positive forces that make blends so good! Hand sorted twice to ensure quality, it was lightly crushed into small, open top fermenters. Fermentation was conducted spontaneously as was the secondary, malolactic fermentation once pressed to barrels. The extraction phase lasted 14-18 days before pressing. The wine aged for 20 months, 10 on the lees, before being bottled unfinned and unfiltered in late May, 2015.

—*Peter Devison, Winemaker*

THE WINE

- Varieties: 50% Merlot, 40% Cabernet Sauvignon, 10% Cabernet Franc
- Indigenous yeast
- 100% French Oak barrels, 50% new
- 10 months sur lies aging
- 240 cases produced
- SRP \$44

THE VINEYARD

- 100% Red Willow Vineyard

ANALYSIS

- Alc. 14.80%
- pH 3.85
- TA 5.70g/L
- RS dry
- VA 0.58g/L

TASTING NOTES

Saturated burgundy red in color, Nana opens with pretty savory notes of tobacco, tea leaf, and tar that are equally matched by currants, mixed berries, purple flowers, and black licorice. Great structure and perfectly balanced, the palate is robust, velvety, and full bodied with great acidity. Flavors include dried black currants, vanilla, baking spices, and sweet tobacco. Harmonious and mouthwatering, the finish lingers for quite some time.