



EFESTĒ | 2013 TOUGH GUY RED

Red Mountain AVA

The Merlot for this wine was harvested early September, whereas the Cabernet arrived roughly a month later. Hand sorted twice for quality, destemmed and lightly crushed into open top fermenters, each lot was treated separately until blending in August following the vintage. Spontaneous fermentation lasted between 18-28 days, 14-15 on the skins and the remaining time in barrel. Secondary (malolactic) fermentation was also conducted natively in barrel and lasted for several months. Once complete, all lots were aged sur lies in the barrel hall for 10 months before being racked to blend and then further aged for a total of 20 months in oak. The wine was bottled unfinned and unfiltered in late May, 2015.

—Peter Devison, Winemaker

THE WINE

- Varieties: 50% Cabernet Sauvignon, 50% Merlot
- Hand sorted
- Indigenous yeast
- 100% French oak barrels, 75% new
- 190 cases produced
- SRP: \$55

THE VINEYARD

- Klipsun Vineyards

ANALYSIS

- Alc. 14.90%
- pH 3.95
- TA 5.4g/L
- RS dry
- VA 0.55g/L

TASTING NOTES

Dark and concentrated ruby-red in color, the Tough Guy comes out swinging with primary aromas of cassis, dark cherry, plum, blueberry compote, licorice, and baking spices. There are also nuanced scents of cured meat, toasted grains, and scorched earth. Full and concentrated with present, but polished tannins, flavors of blackberry, cherry, and toasted oak immerge with time in the glass. The finish is elegant and lengthy.