



EFESTĒ

 | 2010 Final Final
Columbia Valley AVA

THE WINE

- Harvested in October and November
- 100% Natural (un-inoculated) fermentation, in addition to malolactic fermentation
- Entirely hand harvested and sorted, small lot fermentations
- Average days on skins = 14
- Pressed straight to 100% French oak; a third new, two thirds seasoned
- Aged on lees until August
- Racked only twice throughout maturation: once to blend in August; once to tank for bottling
- Bottled in May of 2012, unfinned and unfiltered (19 months oak matured)
- 59% Cabernet Sauvignon, 41% Syrah
- 3,711 cases produced

THE VINEYARD

- Kiona
- Klipsun
- Ciel du Cheval
- Weinbau
- Sagemoor
- Stonetree

ANALYSIS

- 14.13% alcohol
- 6.20g/L total acidity
- 3.78 pH

TASTING NOTES

Deep, saturated (almost opaque) purple core with a dark ruby-red rim, the 2010 Final Final displays perfumed aromas of rich cassis, blueberry compote, black toast and eucalyptus; cigar box, dates, licorice spice and olive tapenade/mint add complexity as nuances. Stylish and inviting, yet a structured palate highlights flavors of vanilla cream accented blackberries, black licorice and toasty oak. The finish is clean and pretty; should lengthen with time in bottle and/or decanting.

—Peter Devison, Winemaker