



EFESTĒ

 | 2011 Final Final
Columbia Valley AVA

THE WINE

- Harvested late October to early November
- 100% Natural (uninoculated) 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, 50% new
- Aged on lees until August
- Racked only twice throughout maturation: once to blend in August, once to tank for bottling
- Bottled in May 2013, unfiltered and unfiltered (20 months oak matured)
- 59% Cabernet, 41% Syrah
- Cases produced: 3248

THE VINEYARD

- Klipsun
- Ciel du Cheval
- Stone Tree
- Sagemoor
- Bacchus
- Weinbau

ANALYSIS

- 14.30% ABV
- 3.78 pH
- 6.10g/L total acidity

TASTING NOTES

This version of our house favorite has a Cabernet dominant nose of grilled herbs, crushed stones, cassis and black cherry followed by savory cured meats and olive contributed by the Syrah. Add some toasted vanilla from 50% new French oak and you've got a seriously impressive and complete Final Final. The palate is structured, age-worthy and powerful, but not overstated. Open, aerate, and enjoy as it softens and deepens aromatically. The last glass will have you reaching for another bottle!

—Peter Devinson, Winemaker