



# EFESTÈ | 2011 Jolie Bouche

*Yakima Valley AVA*

## THE WINE

- Harvested late October
- 100% Natural (uninoculated) fermentation, in addition to malolactic fermentation
- Entirely hand harvested and sorted, small lot fermentations
- Fermented with 30% stem contact
- Average days on skins = 14
- Pressed straight to 100% French oak, 20% new
- Aged on lees until August
- Racked only twice throughout maturation: once to blend in August, once to tank for bottling
- Bottled in February 2013, unfined and unfiltered (14 months oak matured)
- 100% Syrah
- 582 Cases produced

## THE VINEYARD

- 100% Boushey, Factory Road block

## ANALYSIS

- 14.00% ABV
- 3.72 pH
- 6.80g/L total acidity

## TASTING NOTES

With a deep and youthful purple/ruby color saturated core, the 2011 displays reductive aromas of graphite, wood smoke and bacon fat, paired with bright berry-type fruit and pepper. On the palate, the wine is evenly weighted with bright acidity and heaps of dark fruit, finishing with black licorice and olive flavors. An elegant red, superbly Mediterranean in style and distinctly Boushey Vineyard, it will continue to gain momentum in the bottle, gaining both palate weight and complexity.

—Peter Devison, Winemaker