



EFESTĒ

 | 2012 Ceidleigh
Red Mountain AVA

THE WINE

- 100% Syrah
- Harvested mid-late September
- Hand sorted and crushed to stainless steel fermentation vessel
- Native fermented; average days on skins 15-16
- Cap management: punch downs, twice daily
- Pressed at dryness to barrels and puncheons (100% French, 27% new)
- Natural malolactic fermentation
- Aged on lees
- Racked reductively only once for blending
- Bottled unfinned and unfiltered after 14 months maturation
- 764 cases produced
- SRP \$39

THE VINEYARD

- 53% Klipsun
- 27% Ciel du Cheval
- 20% Angela's Vineyard EFESTĒ estate

ANALYSIS

- Alc. 14.50%
- pH 3.90
- TA 5.50g/L
- RS dry
- VA 0.71g/L

TASTING NOTES

This vintage of Ceidleigh has a rich, opaque purple color, almost saturated in the glass from core to rim. The nose offers up a balance of fruit, floral, savory, and mineral aromas with black cherry, blueberry, smoked meat, licorice spice, violets, tar and crushed oyster shell coming to mind. Only a slight dusting of vanilla shows through from its maturation in 22% new French oak. The palate screams Ceidleigh with its firm tannins and Red Mountain dusty finish, but there is elegance with the '12 as well. Without lacking concentration there is a leanness and focus to the palate development almost suggesting that this wine is too young for immediate appeal, and that it should be cellared for a few more years. Mind you, a double decant really helps to move this process along as it builds depth with aeration. This brings out heaps of dark fruit, crushed stones and black licorice. The finish has a slight saltiness, which is a classic and admired trait of Washington Syrah.

—Peter Devison, Winemaker