



# EFESTĒ | 2012 Eléni

*Yakima Valley AVA*

Red Willow Vineyard is a Washington icon planted on some of the oldest soils in the state. This wine comes from two of the oldest blocks planted to this variety on that vineyard. Its steep, southwestern slope with very rocky soils and great drainage produces beautiful fruit from immensely strong vines.

## THE WINE

- 100% Syrah
- Harvested mid September at 26.4 brix, 3.51 pH, 5.90g/L
- Crop size: 3.25 tons/acre
- Hand sorted and lightly crushed with 30% stem addition
- Native fermented; average length on skins was 15 days
- Pressed at dryness directly to barrels (mix of barrique and puncheon formants); 10% new
- Aged on lees for 14 months
- Racked and bottled off lees; unfiltered and unfined
- 210 cases produced

## THE VINEYARD

- Red Willow Vineyard

## ANALYSIS

- Alc. 15.20%
- pH 3.85
- TA 6.10g/L

## TASTINGNOTES

I remember tasting the skins once picked and could taste black licorice before we even crushed it. This is met by crushed violets, white pepper, black olive tapenade, blueberry bush, blackberry, and graphite. The wine is bright and fleshy with great intensity and persistence and built to age. The cool site tannins add grip and longevity without getting bitter. Somewhat Northern Rhône in style, which plays to its cool growing site, Red Willow, the finish is both dry and mouthwatering.

—Peter Devison, Winemaker