



EFESTĒ | 2014 Evergreen *Ancient Lakes AVA*



Fruit was removed from the vine and pressed quickly to prevent excessive juice oxidation and loss of aroma pre-cursors. It was then cold settled with an enzyme to aid in the separation of juice and solids, targeting 1-2% in the fermentation tank. The juice was then transferred to 2 stainless steel tanks and inoculated with different strains to promote minerality, citrus blossom, and pit fruit characteristics. Both tanks were fermented on a light rate of bentonite to promote stability and settling in the finished wine. Once the target sugar level was reached, both tanks were shut down and chilled on lees until filtration and bottling in January of 2015.

—Peter Devison, Winemaker

THE WINE

- 100% Riesling
- Yeasts: VIN13 and R-HST
- Filtered and bottled January 2015
- 860 cases produced
- SRP: \$20

THE VINEYARD

- 100% Evergreen Vineyard
- Soil: Caliche

ANALYSIS

- Alc. 12.50%
- pH 3.10
- TA 8.10g/L
- RS 8.0g/L (0.80%)

TASTING NOTES

Pale, yellow/green, this wine exemplifies a brilliant balance between richness and finesse. Aromatically, it explodes with piercing apricot, honey flower, and lime, backed by Bosc pear, orange blossom, and classic minerality. The palate is dry, crisp, and textured displaying lemon custard, sugar powdered orange slice, chamomile, and honey flavors. Superbly tactile, this wine is truly multidimensional with mouthwatering acidity and a hyper-extended finish.