



EFESTÈ | 2014 Feral

Ancient Lakes AVA

Fruit for this bottling was harvested late September at riper than usual conditions, as 2014 was a hot growing season. The calcium-driven soil and elevation of the site worked in our favor by allowing retention of natural acidity and the trademark minerality this wine is known for. All fruit was whole-cluster pressed straight to neutral French oak and native fermented over 6-8 weeks at cool temperatures. Malolactic fermentation was not encouraged. Weekly stirring of the lees allows for mouthfeel and richness that promotes integration of its bright acidity and crushed rock-type mineral component. The wine was aged 4 months before being filtered and bottled late January, 2015.

THE WINE

- 100% Sauvignon Blanc
- Harvested late September
- Indigenous yeast
- Whole cluster pressed
- 100% neutral French Oak barrels
- Sur lie aging
- SRP \$20
- Cases produced: 900

THE VINEYARD

- Evergreen Vineyard

ANALYSIS

- Alc. 13.50%
- pH 3.04
- TA 8.90g/L
- RS dry
- VA 0.32g/L

TASTING NOTES

This is one of the best bottlings of Feral to date! It's rich and layered, yet focused and mouthwatering. The wine bursts aromatically with flint and crushed stone, followed by salted white peach, fresh lychee, delicate citrus fruits, and white flowers. The palate is full and textured, almost creamy, without being too phenolic due to extended lees aging. It delivers flavors of peach pit, yellow grapefruit, and lemon curd, all driven towards the back palate by brilliant acidity and finishing with brightness and salinity.

—Peter Devison, Winemaker