



# EFESTĒ

2015 EVERGREEN

*Ancient Lakes of the Columbia Valley AVA*

Picked over 2 weeks earlier than the average season, fruit was harvested in this manner to retain this block's beautiful, natural acidity and minimize overripe flavors. Gently pressed and lightly settled overnight, I used two different yeast strains to create a wine with a delicate citrus and stone fruit quality backed by an intense minerality. Fermentation was conducted at low temperatures (52-55°F) to ensure freshness and this process lasted 5-6 weeks. Once dry, the wine was lightly fined and cold stabilized before being blended and filtered in February, 2016.

—Peter Devison, Winemaker

## THE WINE

- 100% Riesling
- Harvested in October
- Inoculated with VIN13 and R-HST yeast strains
- SRP \$20
- 825 cases made

## THE VINEYARD

- Evergreen Vineyard
- Soil: Caliche

## ANALYSIS

- Alc. 12.50%
- pH 3.10
- TA 8.0g/L
- RS 7.60g/L (0.76%)
- VA 0.32g/L

## TASTING NOTES

The somewhat riper shape for this vineyard gives the 2015 immediate appeal, displaying a fruit-driven nose of lychee nut, white peach, and spiced apple. The classical citrus-type components are definitely there as nuances: orange blossom, lemon curd and vitamin-C tablet. The palate is classically framed for a drier style. Ripe phenolics and just a hint of residual sugar give it weight, polished richness, and just a hint of grip on the finish. This wine will develop nicely in the next few years by gaining that classic petrol/mineral note we Riesling fans crave and be perfectly balanced with the still-to-develop fruit profile.