



# EFESTĒ

## 2016 FERAL

*Ancient Lakes of the Columbia Valley AVA*

All fruit was harvested in the cool of morning, early September and brought directly to the cellar where it was gently pressed straight to neutral french oak barrels. Alcoholic fermentation was achieved naturally and took roughly 6 weeks to complete; no secondary fermentation was conducted. The finished wine was aged for 4 months on gross (ferment) lees with regular stirring to promote palate weight and body. The wine was filtered and bottled in late January, 2017.

—Peter Devison, Winemaker

### THE WINE

- 100% Sauvignon Blanc
- Indigenous yeast
- 100% neutral French Oak barrels
- 4 months sur lie
- 1092 cases produced
- SRP \$20

### THE VINEYARD

- Evergreen Vineyard
- Soil: Caliche

### ANALYSIS

- Alc. 12.50%
- pH 3.15
- TA 8.40g/L
- RS dry
- VA 0.27g/L

### TASTING NOTES

Pale straw, almost silver-yellow in color, the 2016 offers up aromas of white peach/nectarine, yellow grapefruit and passion fruit seed. This is backed by nuances of flint, oyster shell, citrus blossom and fresh pea shoots; one can almost smell and taste the calcium-rich, chalky soils it's grown on. The palate is delicate and restrained – almost salty in structure allowing to pair well with shellfish, flavors of peach, grapefruit and citrus oil extend the entire length of the wine, which finishes clean and precise.

