



Feral

SAUVIGNON BLANC | ANCIENT LAKES 2023

WINEMAKING NOTES

What sets this Sauvignon Blanc apart is our distinctive fermentation approach. We use a combination of native fermentation and three different types of vessels—concrete, stainless steel, and oak. This method enhances the wine's structure and mouthfeel, contributing to its unique character and complexity.

TASTING NOTES

This wine opens with subtle citrus notes, featuring pineapple and a touch of seasonal melon. The mouthfeel is well-structured with excellent length, delivering a zesty, almost briny quality that pairs perfectly with seafood. The combination of barrel and stainless-steel fermentation enhances the wine's balanced acidity and adds depth to its structure. Expect vibrant citrus and minerality on the lengthy finish.

EVERGREEN VINEYARD

Evergreen Vineyard sprawls across 1,200 acres, embraced by the cooling influence of the nearby Columbia River. Situated at an elevation of 1,400 feet, its unique terroir, marked by a diverse soil profile of fine sand, silt, sandy loam, and calcium carbonate-rich caliche, imparts a distinct minerality. Particularly suited for white wine production, Evergreen vineyard yields fruit with distinctive character, reflecting the region's terroir.

BLEND

100% Sauvignon Blanc

BARREL

20% new French oak
80% used French oak
3 months in barrel

PRODUCTION

605 cases

RELEASE

Spring 2024

APPELLATION

Ancient Lakes of the
Columbia Valley

VINEYARDS

Evergreen

PAST ACCOLADES

2022 - 91 OB; 90 JS
2020 - 91 IW; 92 VN
2019 - 92 OB
2015 - 90 ST; 91 WE
2014 - 92 VN
2013 - 90 WE

ANALYSIS

ALC 13%
pH: 3.35
TA: .95

EFESTĒ winery was established in 2005 by Daniel and Helen Ferrelli, along with their son-in-law and daughter, Kevin and Angela Taylor. Since its inception, the EFESTĒ's primary focus has been producing award-winning wines using minimalist techniques, including native fermentation and low oxygenation techniques. EFESTĒ sources its exceptional grapes from the finest regions in Washington, emphasizing single varietals and their Estate vineyards. Experience the culmination of our passion: distinctly Washington, Uniquely EFESTĒ.

