



Lola

CHARDONNAY | COLUMBIA VALEY AVA 2023

WINEMAKING NOTES

2023 Lola was fermented in 80% concrete and 20% new French oak puncheons. Concrete fermentation adds texture and mouthfeel while the puncheons contribute a delicate oak influence that enhances but doesn't overwhelm the purity of the fruit. This wine finished halfway through malolactic fermentation for a more approachable touch.

TASTING NOTES

2023 Lola has all the traditional French-style Chardonnay flavors without being over the top. Its rich, full mouthfeel, thanks to the concrete influence, adds a hint of elegance to its approachability. Flavors of orchard fruits shine through the finish. This wine masterfully balances richness with freshness, making it a versatile choice for a wide range of dishes.

ABOUT THE VINEYARD

Conner Lee Vineyard is renowned for its exceptional terroir and sustainable farming practices. Situated at elevations between 1,085 and 1,164 feet, the vineyard's loamy sandy soils provide excellent drainage. The warm, sunny days and cool nights allow grapes like Chardonnay, Cabernet Sauvignon, and Merlot to ripen slowly, maintaining natural acidity and complex flavors. Conner Lee is considered one of the premier vineyards, producing wines that are balanced, concentrated, and reflective of the unique climate and soil characteristics of Washington's Columbia Valley.

BLEND

100% Chardonnay

BARREL

20% New French
Oak Puncheons
16 Months in Barrel

PRODUCTION

240 Cases

RELEASE

Spring 2026

APPELLATION

Columbia Valley AVA

VINEYARDS

Connor Lee Vineyard

PAST ACCOLADES

2021 – 90 WE
2020 – 92 OB; 91 IWR
2018 – 92 JS; 91 IWR; 90 VI
2015 – 91 WE (EC)
2014 – 90 WS
2013 – 91 WE (EC); 90 VV
2012 – 90 VV

ANALYSIS

ALC: 14%
pH: 3.65
TA: .62

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.

