



Lola

CHARDONNAY | COLUMBIA VALEY AVA 2022

WINEMAKING NOTES

This wine was picked at premium ripeness and was pressed the following morning. It spent 51 days fermenting, mostly in concrete with an additional 400 gallons fermenting in large format barrels. Upon completion of both primary and secondary fermentations it was then aged in puncheons for about a year and a half until it was time to bottle.

TASTING NOTES

2022 Lola opens with aromas of freshly baked goods and clarified butter, creating a warm and inviting profile. On the palate, the wine is nicely balanced with a pronounced acidity, offering a fresh contrast to the ripe apple and pear flavors. The mid-palate shows strength, and the finish is lengthy, round, and clean, leaving a lasting impression that invites another sip. th a lingering touch of freshly baked goods and toast.

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

25% New French Oak
Atelier light toast Puncheons
16 months in Barrel

PRODUCTION

390 Cases

RELEASE

Fall 2025

APPELLATION

Columbia Valley AVA

VINEYARDS

Connor Lee Vineyard

PAST ACCOLADES

2021 – 90 WE; 92 VINOUS; 93 OB
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: 13.5%
pH: 3.56
TA: 0.54



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 varieties and their Estate vineyards. Experience the culmination of our passion: distinctly Washington, Uniquely EFESTĒ.

