



EFESTĒ | 2014 Lola Chardonnay

Ancient Lakes AVA

2014 was a warmer than average growing season in Evergreen Vineyard producing intensely flavorful fruit for this Chardonnay. Whole cluster pressed straight to French oak, a mix of puncheons (500L) and barrique (225L), it was fermented naturally over 6 months with wild yeasts in addition to spontaneous malolactic fermentation. Aged 10 months on lees with regular stirring to promote richness, it was lightly filtered and bottled in August, 2015.

—Peter Devison, Winemaker

THE WINE

- 100% Chardonnay
- Whole cluster pressed
- Indigenous yeast
- Sur lie aging with regular battonage
- 20% new/80% used French oak barrels
- 390 cases produced
- SRP: \$35

THE VINEYARD

- Evergreen Vineyard
- Caliche soil

ANALYSIS

- Alc. 13.90
- pH 3.62
- TA 6.30g/L
- RS dry
- VA 0.51g/L

TASTING NOTES

Pale, yellow gold in color, the 2014 opens up with candied lemon peel, almond shortbread, crushed white rock/wet river stones, clarified butter, and anise. This is followed by nuances of white flowers, fresh sour dough bread, crushed oyster shell and sun baked corn husk. The palate has a soft and generous approach, an inviting, classic phenolic weight accentuated by lees texture, and held together by bright, balanced acidity. The finish is bright and minerally, with exceptional depth and length.