



EFESTĒ | 2012 Feral

Ancient Lakes AVA

THE WINE

- 100% Sauvignon Blanc
- Harvested September 23rd 2012
- 100% hand harvested and sorted
- Gently pressed straight to neutral French oak barrels
- Fermentation: 100% natural, no malolactic fermentation
- Aged for three months on lees with monthly stirring
- Bottled in January 2013
- 849 cases produced

THE VINEYARD

- 100% Evergreen Vineyard

ANALYSIS

- 13.50% alcohol
- pH 3.08
- 8.40g/l total acidity

TASTING NOTES

Clear, pale straw yellow in color, the 2012 Feral is clean and focused. Aromas of lime leaf, verbena/lemon cream, oyster shell and crushed stone are nuanced by white peach, tangerine and linden flower. Its inherent minerality completes this wine, especially on the palate as it frames and integrates the textural aspect of weekly bâtonnage (stirring the lees), which adds weight and the perception of sweetness. On the palate lemon, yellow grapefruit, and sugarcane flavors are supported by ripe phenolics and gooseberry-like acidity, which is persistent and mouthwatering. The finish is long and elegant. This wine demands shellfish.

—Peter Devison, Winemaker