



EFESTĒ

2012 Evergreen
Ancient Lakes AVA

THE WINE

- Harvested late-October
- Whole-cluster pressed and cold settled for 48 hours
- Racked off solids and fermented with R-HST and VIN₁₃ yeast strains
- Fermentation duration of 4 weeks, controlled between 55-57°F
- Lightly fined and cold stabilized on ferment lees
- Top filtered off lees and bottled in late January, 2013
- 100% Riesling
- 1,008 cases produced

THE VINEYARD

- 100% Evergreen Vineyard

ANALYSIS

- Alc. 12.80%
- pH 3.05
- TA 8.90g/L
- RS 10.50g/L

TASTING NOTES

Pale straw in color with a slight green hue, indicative of a cool growing site, the 2012 Riesling displays classic varietal aromas of honey flower, white peach, citrus oil and pear/apple-type orchard fruits. On the drier side, it is light and elegantly framed by Evergreen Vineyard's trademark mouthwatering, focused acidity and chalky minerality. Flavors of lemon zest, nectarine and honey persist throughout.

—Peter Devison, Winemaker

