



EFESTĒ | 2013 Feral

Ancient Lakes AVA



Feral began and continues to be crafted reductively, utilizing native fermentation in neutral French oak. We at EFESTĒ believe deeply that this minimalist approach greatly promotes reflection of place, varietal intensity and added complexity to the finished wine. This vintage highlights purity of fruit and focused acidity paired with minerality and seductive palate weight, all of which are trademarks of Evergreen Vineyard.

THE WINE

- Harvested late September at 20.80 brix, 3.20pH, 8.20g/L acid
- Crop size: 4.2 tons/acre
- Lightly pressed and cold settled for 16 hours at 60°F
- Barreled down to neutral French oak and native fermented over 3 weeks
- Aged on lees for 3 months with regular stirring to create balance and mouth feel
- Bottled late January 2014
- 100% Sauvignon Blanc
- 700 cases produced

THE VINEYARD

- 100% Evergreen Vineyard

ANALYSIS

- Alc. 12.30% (12.5 on label)
- pH 3.04
- TA 8.90g/L
- RS dry

TASTING NOTES

Pale straw with a slight green hue the 2013 Feral plays, once again, to a restrained, mineral-driven tune revealing fresh lees, lime leaf and crushed stones aromatically. With time in glass and as it warms up this turns to tangerine, gooseberry and yellow grapefruit. Medium in weight, yet rich, the palate brings ripe phenolics and acidity to a focal point expressing yellow, fleshy fruit and chalky stones. Jazzy, mouthwatering, almost saline-type acidity leads to a focused and long wine, finishing clean and persistent.

—Peter Devison, Winemaker