



# EFESTĒ | 2013 Evergreen

*Ancient Lakes AVA*

Evergreen Vineyard is our favorite source for Riesling grapes. The cooler climate of the vineyard site is a result of Evergreen's higher elevation and its proximity to the Columbia River. These are excellent conditions for this variety, allowing it to ripen late in the growing season thus contributing to the complex aroma and character that we appreciate so much.

## THE WINE

- Harvested late October at 22.3 brix, 3.30pH, 9.20g/L acid
- Crop size: 4.0 tons/acre
- Lightly pressed, juice fined and cold settled for 48 hours
- Racked clean to tank for fermentation at 55-57°F for over 4 weeks
- Yeasts used: VIN13 and R-HST
- Lightly bentonite fined and cold stabilized for 6 weeks
- Filtered clean off fermentation solids and bottled late January 2014
- 100% Riesling
- 950 cases produced

## THE VINEYARD

- 100% Evergreen Vineyard

## ANALYSIS

- Alc. 12.80%
- pH 3.35
- TA 9.0g/L
- RS 9.0g/L (0.90%)

## TASTING NOTES

Yellow straw in color, (Austrian inspired) the nose has an exotic (slightly botrytis affected), medium-high intensity, giving way to fresh flowers, honey (crème caramel), litchi nut, apricots, lemon tea and sweet spices. A bright and flavor packed palate offers up peach, pear, tangerine and chalky minerality. Superbly balanced between fruit and acidity allowing for an intense richness that quickly firms up on our trademark dry/structured finish – a complete and stylish Riesling.

—Peter Devison, Winemaker

