



EFESTĒ | 2012 Lola

Ancient Lakes AVA

THE WINE

- Harvested late September
- Whole-cluster pressed to French oak barrels and puncheons; 20% new, 80% seasoned
- Native fermentation over 4 weeks, followed by native malolactic fermentation (100%)
- Aged on ferment lees for 10 months
- Bottled August, 2013
- 450 cases produced

THE VINEYARD

- 100% Evergreen Vineyard

ANALYSIS

- Alc. 14.0%
- pH 3.58
- TA 6.20g/L

TASTING NOTES

Vibrant yellow with a faint streak of green, the 2012 Lola makes its mark with old world Chardonnay aromas of sour dough bread, clarified butter, honey flower and wet rock/flint. This is elegantly balanced with nuances of caramelized sugar, baked spiced apple, apricot skin and lemon candy. Truly a world class and complex wine, the palate displays depth of flavor, balanced acidity and ripe structural phenolics that are seamless from throughout. The finish is ultra-persistent, as it goes on and on.

—Peter Devison, Winemaker