



# EFESTĒ | 2015 Lola Chardonnay

*Ancient Lakes AVA*

Hand-picked a whole cluster pressed Lightly settled and transferred to 100% French oak for primary and secondary fermentation. Aged on the lees in a mix of barrique and puncheon oak formats; 30% new/70% used French oak barrels  
Filtered and bottled in January, 2017

## The Wine

- 100% Chardonnay
- Whole cluster pressed
- Indigenous yeast
- Sur lies aging with regular battonage
- 30% new/70% used French oak barrels
- SRP: \$35

## The Vineyard

- Evergreen Vineyard
- Ancient Lakes AVA
- Caliche Soil

## Analysis

- Alc. 13.90
- pH 3.62
- TA 6.30g/L
- RS dry
- VA 0.51g/L

## Tasting Notes

Color: Clear, pale yellow gold

Nose: Bright aromas of yellow fruits (pineapple) and clover honey meet citrus oil, crème brulee and cream soda. These are balanced by the classic Lola nuances of clarified butter and seasoned French oak.

Palate: The Evergreen trademark minerality helps to keep this ripe vintage fruit in check as the palate displays the flavors of pineapple flesh, buttered brioche, spiced apple and vanilla cream. Rich and textured without being cloying.