



CENTER OF EFFORT

2016 CHARDONNAY, CENTER OF EFFORT – EDNA VALLEY AVA

ELEGANT AND UNDERSTATED, with aromas of Meyer lemon zest, wet stone and a suggestion of white truffle. Quince, tangerine, and raw almond on the palate, with spice tones of nutmeg and clove on the long finish. Beautiful balance and energy, this is a wine for lovers of white Burgundy wines, and will reward proper mid-term cellaring.

ESTATE VINEYARD

The Center of Effort estate vineyard is pitched along south-facing slopes in the western Edna Valley, just 4.5 miles from the Pacific shoreline. The vineyard unfolds along an uplifted ancient dune. The soil is rocky and sandy, in contrast to the thicker clay soils found elsewhere in the valley. The vines achieve natural balance in this ground, with limited vigor and low yields. The lean, sandy soil is ultimately a differentiating factor in our wines, expressing itself with sleek complexity.

The Chardonnay portion of the vineyard spans 29.5 acres planted at 1,089 vines per acre in 1997. All of the Chardonnay blocks are planted to just one heritage selection of the Chardonnay grape, allowing for a clear expression of the vineyard's terroir as the soils and exposures evolve from block to block.

WINEMAKING

Only the finest Chardonnay sub-blocks of the vintage were identified and designated for Center of Effort. These vines were hand picked at varying stages of maturation under the direction of the winemaking team to develop a natural tapestry of flavor, texture and acidity.

Harvesting was conducted at night to respect the integrity of the fruit. The bunches were carefully hand sorted in the vineyard to ensure that only the finest clusters were delivered to the winery, and the grapes were gently whole-cluster pressed to minimize phenolic extraction. After settling for 24 hours, the juice was racked to new and once used French oak barrels for fermentation. Selected small lots were fermented in acacia-wood barrels and small concrete fermentation vessels, to develop further nuance and range to draw upon in our final blend. Native yeast were allowed their own rhythm and pace - active fermentation required nearly 10 months in barrel to complete, followed by an additional year of sur-lies aging prior to blending & bottling.

WE EMBRACE THE DETAILED, LABOR-INTENSIVE METHODS THAT ARE REQUIRED TO PRODUCE THE FINEST WINES

VINEYARD

Estate blocks 171, 103 and 141

ML FERMENTATION

100% ML complete

ANALYSIS

pH 3.35

TA 7.5 g/l

Alc 14.2%

VINTAGE

2016

AGING REGIMEN

23% new French oak barrels

HARVEST DATES

September 5 to 23

19% Concrete fermentation

2% Acacia barrels

CASE PRODUCTION

1822 cases of six-bottles

