



CENTER OF EFFORT

2016 PINOT NOIR, CENTER OF EFFORT – *Edna Valley AVA*

THE 2016 GROWING SEASON produced wines of elegance and poise. Our flagship Center of Effort Pinot Noir draws strength from the diverse soils and vine selections of our estate vineyard. This vintage is perfumed and balanced, layering spice notes of star anise, clove, and nutmeg above a core of ripe red plums. The palate shows tension between rich fruit, black-tea, integrated French oak tones, and fine-grained tannins that will keep you returning for another taste. The v.2016 is particularly well-suited to mid-term cellaring under proper conditions.

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 2016 vintage started under dry and cool conditions with a somewhat late budbreak. Crop levels were naturally in balance, with moderate canopies and low disease pressure. Fruit set was modest, but regular, and as we moved into late summer ripening occurred on a steady rate, with few surprises or heat spikes. Fruit was brought in from the field in a steady mantra of night harvesting, and early-morning sorting and processing of high-quality clusters.

WINEMAKING

We aim to craft a Pinot Noir that is true to the vineyard, with a stylistic emphasis on structure, elegance, and complexity. We farm rigorously, on a vine by vine basis, and harvest in sequential passes over an extended period of time. All fruit is picked during the cool nighttime and early AM hours, to ensure that it arrives intact and cold to the crush pad for sorting and processing.

We allow the native yeast strains resident on the fruit and in the vineyard to initiate fermentation naturally and to contribute their own unique signature to the fruit. A multitude of small-lot fermentations are managed entirely by hand – resulting in a varied palette of individual wines from which to select our final blend. Exclusive use of free drained wine, a long gradual elevation in new and second-use French oak barrels and careful blending precedes an unfiltered bottling at approximately 20 months of age.

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

VINTAGE

2016

CLONES

Clone 23, 2A, Dijon 115, 667, 828,777. Hand-harvested, 15% whole-cluster fermentation

ANALYSIS

pH 3.59
TA 6.1 g/l
Alc 14.3%

HARVEST DATES

1 – 27th September

COOPERAGE

French oak – 35% new, 35% second-fill, balance older

CASE PRODUCTION

2040 cases of six bottles



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