



## 2017 CHARDONNAY 'CENTER OF EFFORT' – *Estate Grown, Edna Valley*



Our flagship Chardonnay draws from mature vines within select sections of our Estate vineyards. Predominantly east-facing, with lean sandy soils, our fruit naturally develops bright acidity and a citrus flavor spectrum.

In the cellar, we employ native yeast fermentations in French oak, concrete vessels and acacia-wood barrels to develop richness and layers of flavor. Minimal use of SO<sub>2</sub> and long sur-leees aging unlocks opulent secondary notes of cardamon, custard and truffle.

Exceptional at the table, and very well suited to mid-term cellaring.

### SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 100% Chardonnay, Clone 5. Estate Grown.
- Harvested September 9 to October 8th.
- 24.2 average Brix
- Hand-harvested, whole-cluster pressed.
- Native yeast fermentation in barrels (30% new French oak) and concrete vessels (15%) and held on lees until assemblage at 19 months old.

**pH:** 3.36

**TA:** 7.8 g/l

**Alc:** 14.2%

**Cases:** 612  
(6x750ml)

Bright, clear gold. Fresh Meyer-lemon zest, ripe orange, marzipan aromas. On the palate, pastry crust, cardamon, and cut apple. Structured and lovely, with a great tension between acidity and richness.

