



2018 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. The cooling presence of the nearby Pacific Ocean is felt in the lean, balancing acidity and mineral notes that play against the bright fruit and spice tones.

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 October 5 to 17th.
- 24.4 average Brix
- Hand-harvested at night, whole-cluster pressed.
- Native yeast fermentation in barrels (30% new French oak) and concrete vessels (25%) and held on lees until assemblage at 19 months old.

pH: 3.4
TA: 7.7 g/l
ML: 100%
Alc: 14.2%
Cases: 362
(6x750ml)

Aromas of tangerine and shaved coconut, with a fruit-driven palate of juicy lime, pineapple and ginger. Bright focusing acidity and a generous richness in the mouth. Pair against the richness of sweet scallops or poached halibut.

