



2018 PINOT NOIR 'CENTER OF EFFORT' – *Estate Grown, Edna Valley*

This is the flagship bottling of Pinot Noir from our Estate Vineyards in the Edna Valley - just 4.5 miles from the cold Pacific Ocean. Our vines, planted on varied exposures in complex soils provide exceptional raw materials from which we craft wines that are true to our terroir.

In 2018, the character of the vintage was quite tannic overall, to the degree that we experimented with egg white fining of our Estate fruit for the first time. Ultimately, a progressive blending approach helped the wine to knit together well, building a rich and supple wine through an additive, rather than subtractive process.

2018 also saw an increased contribution from younger vines, a part of the first wave of replanting of our Estate Vineyard. We are encouraged by the strength we are seeing in these renewed parcels and how they complement our older vines in telling the story of our place.

SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 100% Pinot Noir (66% Heritage selections, 38% Dijon clones)
Estate Grown
- Harvested 9/11 to 10/2
- 24.4 average Brix
- Night harvested by hand, native yeast fermentation with manual pigeage. 15% whole-cluster lots included.
- Free-drained and barreled in 30% new French oak for 19 months. Bottled without filtration.

pH: 3.51

TA: 5.9 g/l

Alc: 14.1%

Cases: 2100
(6x750ml)

Very dark purple-red. Aromas of cordial cherries, orange peel, cranberry, tuberose. Ripe raspberry with a savory Earl Grey tea and carob note. Tannins are firm, but full and supple.

