



2019 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 to varied exposures in complex soils, provide exceptional raw materials from which we craft wines that are true to our terroir.

v.2019 had a relatively cool and even finale to the growing season, allowing us to give our full attention to each lot coming into the winery. There was good freshness and a balance of fruit and spice notes in the ferments, and the wines were very mid-weight and approachable.

Very few whole-cluster fermented lots were included in the 2019 vintage, something of a departure for this bottling. We relied almost exclusively on the original 1997 plantings, and the range of flavors were balanced between savory and sweet without the need for stem inclusion. New French oak barrels made a larger contribution than most years, but matched up well with the acidity and tension of this vintage.

SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 100% Pinot Noir (57% Heritage selections, 43% Dijon clones)
- 100% Estate Grown, Center of Effort
- Harvested September 14 to 17
- 24.6 average Brix
- Night harvested by hand, native yeast fermentation with manual pigeage.
- Free-drained to French oak barrels, 40% new, and 19 months elevage. Bottled unfiltered.

pH: 3.40

TA: 6.6 g/l

ML: 100%

Alc: 14.5%

Cases: 1022

(6x750ml)

135 x 1.5L

magnums

Ruby red, with clove, garam masala, and bright Amarena cherry. Cocoa and new-leather palate with orange peel and pomegranate.

Superb with rare dry aged beef or miso black cod.

