



2019 PINOT NOIR 'ROSSO CORSA' — *Estate Grown, Edna Valley*



'ROSSO CORSA' is the most singular Pinot Noir produced on the Center of Effort Estate, showing intense savory aromas and a velvety palate feel. After hand-harvest, intact Pinot Noir clusters are layered into the fermentor without destemming, and blanketed with inert gas for 5-10 days, protecting the fruit from oxidation until the native yeast take hold and begin an active fermentation, in a tradition borrowed from some of the great wines of Burgundy.

Not every vintage gives us the conditions for whole-cluster wines which can rise to the level of complexity and cohesion that allows for a compelling stand-alone bottling. Our winemakers have waited five patient years for just the right wine to take to bottle. We are confident that the 2019 'ROSSO CORSA' will be a prized addition to your cellar.

'ROSSO CORSA' is named for the 'Racing Red' in which Ferrari liveries their famous automobiles. It shows a savory, aromatic wildness coupled with an elegant and classic build, and layers of interest and depth which will intrigue the true Pinot Noir fan.

- 100% Pinot Noir (clone 23)
- COE-152 (Est.1997) Estate Grown
- Harvested 9/25 & 9/27
- 24.2 average Brix
- 100% native yeast, 100% Whole-cluster fermentation, with manual pigeage. 23 days maceration before free-drained to barrel. 19 months in neutral French oak barrels

pH: 3.7

TA: 6.1 g/l

Alc: 14.1%

Cases: 210 cases
(6x750ml)

Mid-dense, pomegranate red color. Wild aromatics that shift from raw hazelnut through to marjoram and ripe red berries. On the palate, a tension between concentrated fruit character and herbal and spice tones.

Pair with braised meats, game, or with a lightly grilled endive salad with shaved Pecorino cheese.