



2019 PINOT NOIR 'LA VALLETTA' – Estate Grown, Edna Valley

'LA VALLETTA' is named for a small sub-block within a favorite Estate Pinot Noir vineyard. This 'little valley' is constricted between two rocky shale outcrops, and performs quite differently from the remainder of the block. Soil temperatures remain cool longer into the springtime, retarding budbreak, and setting up a slightly different timetable of flowering and fruit maturity. The soil has more loam and water-holding capacity than average for our vineyard, and the vines perform with good uniformity of ripeness, and can weather an occasional heat spike quite well.

Wines from this section of the vineyard nearly always find their way into our top bottling of Center of Effort. Clone 23 is a Swiss clone of Pinot Noir, with very loose, open clusters that stay dry and resist fungal pressure. It is typically dark in color and makes for very fruit dense wines, with nice textural elements. It is a pleasure to have bottled these two selected barrels as a special showcase for our Insider Members.



- 100% Pinot Noir (clone 23)
- COE-152C (Est. 1997) Estate Grown
- Harvested 9/27
- 24.4 average Brix
- 100% native yeast, no stem inclusion. 17 days maceration with manual punchdowns before free-drained to barrel.
- 19 months in one new and one neutral French oak barrel

pH: 3.53

TA: 6.0 g/l

Alc: 13.7%

Cases: 90 cases
(6x750ml)

Mid-dense, deep red color. Aromas of dried orange, coconut, raspberry and spun sugar. Ripe cherry, red plum, and warm blueberry fruit notes on the palate. Silky tannin feel and balanced acidity on the palate, grippy but supple.