



2020 CHENIN BLANC 'ORO BIANCO' — *Estate Grown, Edna Valley*

It has been a pleasure for the Center of Effort team to restore the Chenin Blanc grape variety to the Edna Valley after nearly 35 years of absence. Our vines are planted on a smaller vineyard site, located about 2 miles away from the main estate, with perfect soils and aspect to support this classic grape.

Chenin Blanc has given the COE winemaking team the exercise of re-thinking our approach to white wine production. Chenin Blanc is quite aromatic, and we highlight this trait with fermentation in concrete and stainless steel, and attention to avoid excessive oxidation or malo-lactic fermentation which can mask the clean primary aromas from the fruit. Short aging on the lees imparts subtle texture, and the wine is bottled at about six months old.

2020 is the third iteration of 'ORO BIANCO' which translates to 'White Gold.' This wine has become a favorite of our Insider members - we hope that you will agree that small bottlings like this one are a precious way to celebrate the beauty and versatility of our home here in the Edna Valley.

- 100% Chenin Blanc (clone 982)
- ROC Estate Vineyard, Estate Grown
- Harvested 9/30 & 10/7/20
- 23.2 average Brix
- 60% concrete, 40% stainless steel fermentation
- ML fermentation blocked
- 193 cases produced

pH: 3.35

TA: 6.6 g/l

RS: 0.6 g/l (dry)

Alc: 13.4%

ML: 2.0 g/l

Cases: 135

Lively white peach and wet stone aromas with vibrant notes of quince, Asian pear, and a balanced weight on the finish. We reach for this wine to pair with foods that weave together spice, sour, and sweet; Pad thai, lettuce-wraps, and steamed dumplings make delicious tablemates.