



2021 CHARDONNAY 'CENTER OF EFFORT' – *Estate Grown, Edna Valley*



Our flagship Chardonnay draws from mature vines within select sections of our Estate vineyards. Predominantly east-facing, with lean sandy soils, our fruit naturally develops bright acidity and a citrus flavor spectrum.

In the cellar, we employ native yeast fermentations in French oak, concrete vessels and acacia-wood barrels to develop richness and layers of flavor. The cooling presence of the nearby Pacific Ocean is felt in the lean, balancing acidity and mineral notes that play against the bright fruit and spice tones.

Exceptional at the table, and very well suited to mid-term cellaring.

SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 100% Chardonnay, Clone 5. Estate Grown.
- Harvested October 14 to 21st
- 24.2 average Brix
- Hand-harvested at night, whole-cluster pressed.
- Native yeast fermentation in barrels (30% new French oak) and concrete vessels (21%) and held on lees until assemblage at 19 months old.

pH: 3.47
TA: 6.9 g/l
ML: 100%
RS: 3.5 g/l
Alc: 14.0%
Cases: 296
(6x750ml)

Opulent and full, showing floral notes of gardenia and tuberose layered over supporting sweet French oak tones. Candied orange, cherimoya, and crème brûlée all feature over a smooth, expansive palate. This rich vintage shines when served with the sweetness of a chilled seafood tower - think littleneck clams, raw oysters, poached shrimp, and stone crab claws.

