



2021 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 on varied exposures in complex soils provide exceptional raw materials from which we craft wines that are true to our terroir.

v.2021 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.

We relied almost exclusively on the original 1997 plantings, and the range of flavors were balanced between savory and sweet. Due in part to the very small size of the crop in v.2021, 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 (63% Heritage selections, 37% Dijon clones)
- 100% Estate Grown, Center of Effort
- Harvested October 4 to 14th
- 24.7 average Brix
- Night harvested by hand, native yeast fermentation with manual pigeage - 7% whole-cluster inclusion.
- Free-drained to French oak barrels, 49% new for 19 months élevage. Bottled unfiltered.

pH: 3.42

TA: 6.3 g/l

ML: 100%

Alc: 14.5%

Cases: 1090
(6x750ml)

Dark ripe plum and ripe red raspberry fruit tones. French oak is prominent, with roasty espresso and new leather entwined with bramble notes from stem inclusion. This vintage cries out for game dishes, herb-roasted lamb, or other big flavors at the table.

