



2022 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.

The 2022 vintage in Edna Valley was a classic, marked by excellent quality. Adequate winter rainfall, stable growing conditions throughout the summer, and steady, predictable ripening before harvest all contributed to an outstanding year for winemaking.

Nearly 70% of the final blend comes from our original Pinot Noir vines, planted in 1997. For the 2022 vintage, we chose not to include a significant whole-cluster component. The resulting wine is smooth and fruit-forward on the palate, with a focus on freshness, and long, full finish.

SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 100% Pinot Noir (68% Heritage selections, 32% young vines)
- 100% Estate Grown, Center of Effort
- Night-harvested by hand Sept 9-19th, 24.6 average Brix
- Native yeast fermentation with manual pigeage, 19-24 days maceration.
- Free-drained to French oak barrels, 30% new for 19 months élevage. Bottled unfiltered.

pH: 3.52

TA: 6.5 g/l

ML: 100%

Alc: 14.5%

Cases: 1070
(6x750ml)

Bright and expressive, this Pinot Noir opens with vibrant notes of Montmorency cherry and a hint of bergamot. The palate is lush and sweet-fruited, showcasing a silky texture balanced by subtle French oak tones. Energetic and youthful, with a fresh, elegant core.

