



2023 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 are planted on varied exposures in soils of shale and sand, demanding conditions that challenge the vines and ultimately yield complex, concentrated fruit. In the cellar, we work with care and intention, allowing the character of our site to speak for itself in every bottle.

2023 was a banner year at the Estate — cool, steady growing conditions preserved freshness and tension in the fruit while still achieving full, natural ripeness. Nearly all of this blend comes from our original 1997 plantings, whose mature vines delivered remarkable depth and concentration. Whole-cluster fermentation lots were carefully integrated to add spice and complexity, bringing a savory lift without any undue green character

SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 100% Pinot Noir (85% Heritage selections, 15% young vines)
- 100% Estate Grown, Center of Effort
- Night-harvested by hand Oct 5 - 15th, 24.6 average Brix
- Native yeast fermentation with manual pigeage, 19-24 days maceration. 10% whole cluster fermentation.
- Free-drained to French oak barrels, 30% new for 19 months élevage. Bottled unfiltered.

pH: 3.43
TA: 6.3 g/l
Alc: 14.0%
1044 cases
(6x750ml)
167 magnums
(1500ml)

Bright and expressive, with Montmorency cherry and bergamot on the nose, with a warm undercurrent of spun sugar. The palate is lush and textured with pleasingly grippy tannins and a savory note adding intrigue. Energetic and youthful, with a fresh, elegant core.

