



2023 CHARDONNAY 'CENTER OF EFFORT' – *Estate Grown, Edna Valley*



Our flagship Chardonnay draws primarily 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. The 2023 vintage was exceptional for this variety on the Central Coast, and the fruit that makes up this bottling was all hand harvested at a steady pace over the course of seven days.

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 and lively style, with 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, Estate Grown. 91% Clone 5, planted 1997 / 9% young vines (clone 27 & 548).
- Harvested October 13 to 19.
- 24.2 average Brix.
- Hand-harvested at night, whole-cluster pressed.
- Native yeast fermentation with sur-lie élevage for 19 months.
- Cooperage: 30% new French oak, 12% Acacia barrels, 5% concrete, balance neutral and once-filled French oak barrels.

pH: 3.40
TA: 7.4 g/l
ML: complete
RS: 3.5 g/l
Alc: 13.7%
Cases: 920
(6x750ml)

Richly textured and beautifully layered, the 2023 Center of Effort Chardonnay opens with bruised apple and brûlée orange notes. On the palate, the wine is broad and textural, with a creaminess evocative of Meyer lemon curd and a clean line of bright acidity. Hints of hard spice and planed French oak provide a savory counterpoint. A plush, luxurious Chardonnay with trademark Edna Valley restraint.



2195 CORBETT CANYON ROAD • ARROYO GRANDE, CA 93420 • 805.781.9463 • WWW.COEWINE.COM



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