



2017 PINOT NOIR 'CENTER OF EFFORT' – *Estate Grown, Edna Valley*

The signature bottling of Pinot Noir from our Estate Vineyard is always crafted to be mid-weight, aromatic and complex, with the structure to reward proper cellaring.

v.2017 was a growing season with some difficult moments. Poor conditions at flowering set us up for a tiny crop right from the start, and despite moderate weather through the summer, a labor day heat spike stalled the vines and further diminished the crop, which came in at just 1.3 tons per acre.

Low yields contributed to very low pH, high acidity, and quality tannins. We expect this vintage to be quite long-lived.

SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 100% Pinot Noir (52% heritage selections, 48% Dijon clones) Estate Grown
- Harvested September 9 to 28th
- 24.2 average Brix
- Hand-harvested at night, small-lot fermentation by native yeasts, with manual pigeage.
- Free-drained to French oak barrels, 30% new. Aged 19 months before bottling without filtration.

pH: 3.38

TA: 6.7 g/l

Alc: 14.1%

Cases: 1094
(6x750ml)

Deep, dense red. Aromas of ripe red plum, espresso, loamy earth, dried cherry. Flavors echo ripe plum, with new leather orange zest and rose hips. Lush, smooth palate feel, and quite concentrated.

