

# EFFORT

V. 2018 CHARDONNAY EDNA VALLEY AVA

The 2018 Chardonnay has a classic Bourgogne aroma profile - lemon zest, asian pear, faint fennel frond, and a flinty, struck-stone mineral note. Cointreau and flambéed orange peel come across on the palate, along with a balancing fresh acidity.

## ESTATE VINEYARD

Our Chardonnay comes exclusively from the Center of Effort Estate in the western foothills of the Edna Valley, just 4.5 miles from the Pacific Ocean. Here, the pronounced oceanic influence provides a long, steady growing season, producing Chardonnay fruit with a rare combination of rich flavors and graceful structure. A diversity of marine-derived soils, from fractured shale to fine sandy dunes, bring natural nuance to the wine.

## WINEMAKING

The fruit was hand harvested at night and brought to the winery cold and intact in the early hours of the morning. After gentle pressing, the juice was allowed to ferment with native yeast strains in a selection of cooperage including new and seasoned French oak barrels, Acacia-wood barrels and small egg-shaped concrete fermentors. Each lot underwent full malolactic fermentation to bring textural balance and to temper the high natural acidity of our estate Chardonnay.

## ABOUT EFFORT WINES

Effort is the companion label to our flagship Center of Effort wines. Each lot of the vintage is crafted in accordance with our vigilant standards of quality, all competing for the crown. However, only a handful of elite lots are ultimately designated for Center of Effort. What remains is our best *effort* of the vintage. Stylistically, Effort wines exhibit a more approachable, fruit-forward style, bringing diversity and dimension to our portfolio.

*effort* ► n. 1. Exertion of physical or mental power.  
2. An achievement, as in literature or art. 3. The force or energy that is applied for the accomplishment of useful purpose.

### VINEYARD

Center of Effort Estate  
Edna Valley AVA

### AGING REGIMEN

11 months in French oak  
barrels, Acacia & concrete  
vessels

### PRODUCTION

145 cases produced

### VARIETAL

COMPOSITION  
100% Chardonnay  
Clone 5

### ANALYSIS

TA 7.8  
pH 3.41  
ALC 14.1%  
RS 2.6 g/l (dry)

### PRIMARY

FERMENTATION  
Predominately native yeasts  
50% Concrete, 50% Barrel  
Fermentation

### ML FERMENTATION

100%

