



# EFFORT

V. 2020 **PINOT NOIR** ESTATE GROWN EDNA VALLEY AVA

Our EFFORT Pinot Noir is selected from quality vineyard blocks within our Estate and aged for one year in French oak barrels before assemblage for finishing and bottling. EFFORT displays a fruit-forward and youthful character that is a straightforward and welcoming introduction to our Estate wines.

As with all Center of Effort Pinot Noir, we focus on quality and sustainable farming techniques, vine by vine attention to detail, and hand-harvest in the cool nighttime hours. Fermentations rely primarily on native yeast and small-lot ferments that preserve the individual nuance of each portion of our vineyards. Whole-cluster fermented components bring a savory complexity and balance to the palate. Stylistically, EFFORT exhibits an approachable, fruit-forward style.

## SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 100% Pinot Noir - Center of Effort Estate
- Clones 23, 2A, 777, 667, 115, 828
- Harvested 9/11 through 9/29
- 24.4 degrees average Brix
- Native yeast fermentations with manual punchdowns. 10% whole clusters
- Barrel aged in 28% new French oak barrels for 11 months before assemblage and finishing.

**pH:** 3.52

**TA:** 6.4 g/l

**Alc:** 14.5%

**Cases:** 821

Bright garnet in the glass. Cranberry, cherry and rose hip fruit character - aromatic, with freshness and delicacy. Balanced savory tones of marjoram and cardamon. This is one of the more graceful vintages of EFFORT in recent years - a fantastic table partner with many traditional pairings - but versatile enough to reward experimentation. Some favorites: Ethiopian stews and injera, Peking duck, thinly sliced beef carpaccio on arugula.

