



CENTER OF EFFORT

2011 CHARDONNAY, CENTER OF EFFORT – *Edna Valley AVA*

2011 marked the fourth harvest for *Center of Effort* wines, and the resulting Estate Chardonnay carries on the bright lemony acidity, firm structure, and palate richness which have become the hallmark of our estate. Initial mineral aromas of sea-spray and slate shift with each swirl of the glass toward Meyer lemon zest and verbena. The palate is racy, with bracing acidity balanced by fruit tones of Asian pear and crisp nectarine. Warm tones of cardamom pod, coriander and clean hay persist throughout the extraordinarily long finish. The backbone of natural acidity will allow for gracious development in your cellar for several years.

ESTATE VINEYARD

The Center of Effort estate vineyard is pitched along south-facing slopes in the western Edna Valley, just 4.5 miles from the Pacific shoreline. The vineyard unfolds along an uplifted ancient dune. The soil is rocky and sandy, in contrast to the thicker clay soils found elsewhere in the valley. The vines achieve natural balance in this ground, with limited vigor and low yields. The lean, sandy soil is ultimately a differentiating factor in our wines, expressing itself with sleek complexity.

The Chardonnay portion of the vineyard spans 29.5 acres planted at 1,089 vines per acre in 1997. All of the Chardonnay blocks are planted to just one heritage selection of the Chardonnay grape, allowing for a clear expression of the vineyard's terroir as the soils and exposures evolve from block to block.

WINEMAKING

Only the finest Chardonnay sub-blocks of the vintage were identified and designated for Center of Effort. These vines were hand picked at varying stages of maturation under the direction of the winemaking team to develop a natural tapestry of flavor, texture and acidity.

Harvesting was conducted at night to respect the integrity of the fruit. The bunches were carefully hand sorted in the vineyard to ensure that only the finest clusters were delivered to the winery, and the grapes were gently whole-cluster pressed to minimize phenolic extraction. After settling for 24 hours, the juice was racked to new and once used French oak barrels for fermentation. Selected small lots were fermented in acacia-wood barrels and small concrete fermentation vessels, to develop further nuance and range to draw upon in our final blend. Native yeast were allowed their own rhythm and pace - active fermentation required nearly 10 months in barrel to complete, followed by an additional year of sur-lees aging prior to blending & bottling.

WE EMBRACE THE DETAILED, LABOR-INTENSIVE METHODS THAT ARE REQUIRED TO PRODUCE THE FINEST WINES

VINEYARD

Center of Effort Estate

ML FERMENTATION

100% ML complete

ANALYSIS

TA 8.3 g/l

pH 3.30

Alc. 14.4

VINTAGE

2011

AGING REGIMEN

22 months élevage, 45% new

HARVEST DATES

29 September - 16 October

French Oak barrels, 6% Concrete fermented, 4% Acacia barrels

CASE PRODUCTION

576 cases of six-bottles

