

EFFORT

V. 2014 PINOT NOIR EDNA VALLEY

AROMATICALLY PURE Pinot Noir with ripe raspberry and spiced orange notes. Simultaneously rich and racy in the mouth, with cardamom pod, ripe plum, and earthy aromas of dark loam and dried fig. Complex and long, it will evolve in your glass over the course of an evening.

ESTATE VINEYARD

Our Pinot Noir comes exclusively from the Center of Effort Estate in the western foothills of the Edna Valley, just 4.5 miles from the Pacific Ocean. Vintage 2014 produced very low yields and concentrated fruit. The weather was moderate during harvest, allowing a measured pace of picking without the pressures of heat spells or imminent rainfall. Full ripeness was achieved easily, and the fruit came in at a manageable pace between September 2nd and 23rd - three weeks of steady, careful picking. Entirely hand-harvested during the cool overnight hours and processed immediately upon delivery to the winery in the morning.

WINEMAKING

Each sub-block was separately hand-harvested, followed by small-lot fermentations with manual daily punchdowns for a balanced extraction of color and flavor. Approximately 20 percent of the fruit was whole-cluster fermented by native yeast. Aging took place over 14 months in French oak, approximately 30 percent new, the balance once-filled and neutral. The wine was bottled without fining or sterile filtration in order to retain the most authentic expression of our Estate vineyard.

ef-fort ► 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

VARIETAL COMPOSITION

Pinot Noir 100%
Clones 115, 23 and 2A

ANALYSIS

TA 6.7 g/l
pH 3.46
Alc. 13.9%

AGING REGIMEN

14 months in French
oak barrels

PRODUCTION

430 cases

