



## CENTER OF EFFORT

2009 CHARDONNAY, CENTER OF EFFORT – Edna Valley AVA

*The 2009 vintage produced very exciting Chardonnay wines* on our estate, exhibiting a combination of richness and length harnessed to structure and natural acidity of an intensity rarely encountered in California wines. Lemon Verbena, cardamom, and green apple fruit character dominate the aromas. The palate is compelling, with lemon zest and a flinty component, anchoring notes of creme brulee, spice, and great purity of fruit.

### 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 38.5 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 nurture the integrity of the fruit. The fruit was 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. Approximately 10% of the wine remained in stainless steel tanks for a long, cool fermentation, to bring a core of varietal crispness to the eventual blend. Native yeast were allowed their own rhythm and pace - active fermentation required nearly 14 months in barrel to complete, followed by an additional four months 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%

ANALYSIS  
TA 8.2 g/l

VINTAGE  
2009

AGING REGIMEN  
18 months in French oak barrels

pH 3.25  
Alc. 14.51

HARVEST DATES  
11 through 19 September

Nevers and Allier  
60% new oak

CASE PRODUCTION  
488 cases of six-bottles

