



## CENTER OF EFFORT

2011 PINOT NOIR, CENTER OF EFFORT – Edna Valley AVA

*The 2011 vintage of our flagship Pinot Noir offering is concentrated and inky-dark in the glass. The nose shows freshness, with bramble-fruit and violets layered over spice accents of cardamom and clove. The palate enters with lively acidity, and quickly moves toward darker tones of espresso, black currant and chicory. This wine is wound tightly - very complex and concentrated. An hour or so in the decanter (or a handful of years in a controlled cellar environment,) before service will pay dividends for your patience.*

### 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.

2011 was a very cool year, with climatic challenges facing our team from start to finish, and painfully low crop yields averaging below one ton per acre across the estate. That said, the vintage produced some of the most intensely concentrated and idiosyncratic Pinot Noir wines which the winemaking team have encountered in their careers. These component wines forced us to refocus and rethink technique, cooperage, and finishing - in the end we were ruthlessly selective, bottling just eight barrels which represented the best of the vintage.

### WINEMAKING

We aim to craft a Pinot Noir that is true to the vineyard, with a stylistic emphasis on structure, elegance, and complexity. We farm rigorously, on a vine by vine basis, and harvest in sequential passes over an extended period of time. All fruit is picked during the cool nighttime and early AM hours, to ensure that it arrives intact and cold to the crush pad for sorting and processing.

We allow the native yeast strains resident on the fruit and in the vineyard to initiate fermentation naturally and to contribute their own unique signature to the fruit. A multitude of small-lot fermentations are managed entirely by hand - resulting in a huge palette of individual wines from which to select our final blend. Gentle pressing, a long gradual eavage in new and second-use French oak barrels and careful blending precedes an unfiltered bottling at approximately 20 months of age.

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

#### VINEYARD

Center of Effort Estate

#### CLONES

66% Mariafeld 23, 34% Dijon 115 - Hand harvested, cluster-sorted, berry sorted

#### ANALYSIS

TA 6.5 g/l  
pH 3.55  
Alc. 14.4%

#### VINTAGE

2011

#### AGING REGIMEN

20 months in French oak barrels Nevers, Allier, and Bertranges, Medium-plus toast, 37% new oak

#### CASE PRODUCTION

340 cases of six bottles

#### HARVEST DATES

14 September - 7 October

