

EFFOR

V 2021 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. Heritage selections of the Pinot Noir grape 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
- 56% Dijon clones, 44% Heritage selections
- Harvested October 4-14
- 24.4 degrees average Brix
- 100% destemmed fruit. Native-yeast fermentation with manual punchdowns.
- Barrel aged in 32% new French oak barrels for 11 months before assemblage and finishing.

pH: 3.48 **TA:** 6.2 a/l Alc: 14 5% Cases: 553

Vibrant deep red in the glass. Sweet, rich palate, with prominent ripe red plum fruit aromas. French oak brings complexing notes of clove and vanilla bean. Laced with warm herbal tones of dried orange peel, coconut, and vetivert. This vintage puts us in mind of the aroma notes of a expertly prepared Old-Fashioned cocktail - open a bottle to share with your friends as you gather to

prepare a hearty winter meal.

CERTIFIED Sustainability in Practice VINEYARD & WINERY



