



## 2022 CHARDONNAY 'CENTER OF EFFORT' – *Estate Grown, Edna Valley*



Our flagship Chardonnay draws primarily from mature vines within select sections of our Estate Vineyards. Predominantly east-facing, with lean sandy soils, our fruit naturally develops bright acidity and a citrus flavor spectrum.

In the cellar, we employ native yeast fermentations in French oak, concrete vessels and acacia-wood barrels to develop richness and layers of flavor. The cooling presence of the nearby Pacific Ocean is felt in the lean and lively style, with mineral notes that play against the bright fruit and spice tones.

Exceptional at the table, and very well suited to mid-term cellaring.

### SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 100% Chardonnay, Estate Grown. 88% Clone 5, planted 1997 / 12% young vines (clone 27 & 548).
- Harvested September 7th to 21st.
- 24.2 average Brix.
- Hand-harvested at night, whole-cluster pressed.
- Native yeast fermentation with sur-lie élevage for 19 months in 20% concrete vessels, 6% acacia barrels, 30% new French oak barrels, balance older French oak.

**pH:** 3.39  
**TA:** 7.2 g/l  
**ML:** complete  
**RS:** 3.7 g/l  
**Alc:** 13.5%  
**Cases:** 1072  
(6x750ml)

Opulent and full - showing floral notes of gardenia against juicy notes of tangerine and pineapple. Candied orange, marzipan, and Crème brûlée all feature over a smooth, expansive palate. This rich vintage shines when served with the sweetness of a chilled seafood tower - think littleneck clams, raw oysters, poached shrimp, and stone crab claws.



2195 CORBETT CANYON ROAD • ARROYO GRANDE, CA 93420 • 805.781.9463 • [WWW.COEWINE.COM](http://WWW.COEWINE.COM)



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