



CENTER OF EFFORT

2014 CHARDONNAY, 'GIALLO SOLARE' – Edna Valley AVA

'Giallo Solare' – the name of the color in which this bottle is clad, translates approximately to 'Yellow Sun.' Appropriately, it was mostly from Block 71 in our estate vineyard - a steep slope that faces the rising sun each morning. Extraordinary, with pure white peach and apricot fruit character, richness on the palate, and a long, mineral-laden finish. v.2014 represents only the second time we have bottled this wine, and it continues to be a singular expression of our estate.

WINEMAKING

Our winemaking is intricate. The final blends for our Center of Effort wines are laced together from many individual components, creating detailed, layered, and complete final wines. Occasionally one of these components will speak with a voice so clear and separate that we are compelled to preserve a portion intact.

'Giallo Solare' was fermented and aged in a small concrete vessel, shaped like an egg about as tall as a person. These fermentors are increasingly present in the top tier of wineries worldwide, and have been a part of the Center of Effort toolkit since 2010. Each vintage, roughly 5-10%



of our Estate Chardonnay has been composed of concrete fermented wines, which contribute great texture and richness without obscuring the natural fruit character of the wine. This technique has been a great companion to our blend of new and once-used French oak barrel ferments, which are the backbone of our flagship wines.

On their own, as in this bottling, the concrete-fermented wines preserve the purity of the fruit character, and develop a level of richness from the combination of lees aging and interaction with oxygen which gently penetrates the vessel and develops the wine.

Bottled with minimal stabilization, it will require and reward proper cellar conditions.

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VINEYARD

Center of Effort Estate,
Edna Valley AVA,
Blocks 2 & 71

CLONES

100% Chardonnay Clone #5

ANALYSIS

TA 7.8 g/l
pH 3.39
RS 1.2 g/l
ML 100%
Alc. 14.5%

VINTAGE

2014

AGING REGIMEN

Fermentation and 10 months
élevage in concrete, an additional

HARVEST DATES

Sept 15 - October 2

9 months on lees in small
stainless barrel

CASE PRODUCTION

115 cases of six bottles

