

EFFORT

V. 2015 CHARDONNAY EDNA VALLEY AVA

The 2015 Chardonnay is especially opulent, with aromas of citrus blossom and tuberose. Flambéed orange peel and Cointreau fruit notes on the palate, with balancing freshness.

ESTATE VINEYARD

Our Chardonnay comes exclusively from the Center of Effort Estate in the western foothills of the Edna Valley, just 4.5 miles from the Pacific Ocean. Here, the pronounced oceanic influence provides a long, steady growing season, producing Chardonnay fruit with a rare combination of rich flavors and graceful structure. A diversity of marine-derived soils, from fractured shale to fine sandy dunes, bring natural nuance to the wine.

WINEMAKING

The fruit was hand harvested at night and brought to the winery cold and intact in the early hours of the morning. After gentle pressing, the juice was allowed to ferment with native yeast strains in a selection of cooperage including new and seasoned French oak barrels, Acacia-wood barrels and small egg-shaped concrete fermentors. Each lot underwent full malolactic fermentation to bring textural balance and to temper the high natural acidity of our estate Chardonnay.

ABOUT EFFORT WINES

Effort is the companion label to our flagship Center of Effort wines. Each lot of the vintage is crafted in accordance with our vigilant standards of quality, all competing for the crown. However, only a handful of elite lots are ultimately designated for Center of Effort. What remains is our best *effort* of the vintage. Stylistically, Effort wines exhibit a more approachable, fruit-forward style, bringing diversity and dimension to our portfolio.

effort ► n. 1. Exertion of physical or mental power.
2. An achievement, as in literature or art. 3. The force or energy that is applied for the accomplishment of useful purpose.

VINEYARD

Center of Effort Estate
Edna Valley AVA

AGING REGIMEN

11 months in French oak
barrels, Acacia & concrete
vessels

PRODUCTION

540 cases produced

VARIETAL

COMPOSITION
100% Chardonnay
Clone 5

ANALYSIS

TA 7.8 g/l
pH 3.35
Alc. 14.2%
RS 3.0 g/l (dry)

PRIMARY

FERMENTATION

Predominately native yeasts

ML FERMENTATION

100%

