



2008 CHARDONNAY EDNA VALLEY

Our 2008 Chardonnay is distinguished by its elegant weight, brisk acidity and layered richness. The influence of French oak reveals itself with integrated restraint, adding context to the notes of tropical fruit, fig and citrus.

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.

The Chardonnay portion of the vineyard spans 38.5 acres planted at 1,089 vines per acre in 1997. In 2008, the Chardonnay blocks averaged 3.3 tons per acre, with only the finest four percent of the fruit being used for the production of Center of Effort Chardonnay, resulting in a total production of 294 cases. All of the Chardonnay blocks are planted to the same clone, allowing for a clear expression of the vineyard's *terroir* as the soils and exposures evolve from block to block.

WINEMAKING

Only the finest Chardonnay blocks of the vintage were identified and designated for Center of Effort. These blocks were hand picked at varying stages of maturation under the direction of consulting winemaker Mike Sinor to develop a natural tapestry of flavor, texture and acidity.

Harvesting was conducted at night to nurture the integrity of the fruit. The fruit was carefully hand sorted in the vineyard to ensure that only the finest clusters were delivered to the winery, and the grapes were gently whole-cluster pressed to minimize phenolic extraction. After settling for 24 hours, the juice was racked to new French oak barrels for fermentation. A portion of each lot remained in stainless steel tanks for fermentation, to bring a core of varietal crispness to the eventual blend. Native yeasts were allowed to initiate primary fermentation and secondary malolactic fermentation in 80 percent of the wine for added complexity. The three individual block lots were aged for 18 months prior to blending and bottling.

ABOUT CENTER OF EFFORT

In the foothills of the western Edna Valley lies a landmark estate vineyard, its roots spanning three decades. Over the years, each member of our winery family was personally touched by this place in one way or another. We now come full circle, returning to create something special. The resulting Chardonnay and Pinot Noir are, we believe, without parallel. They represent the intersection of caretaking, skill and commitment—truly a “Center of Effort.”

Vineyard:

Center of Effort Estate

Harvest Dates:

9/18, 9/23 & 10/6

Primary Fermentation:

75% barrel fermented
25% stainless steel fermented
80% native yeasts

ML Fermentation:

100%

Aging Regimen:

18 months in French oak barrels
Nevers and Allier
75% new oak

Analysis:

TA .78 / pH 3.56 / Alc. 14.5%

Case production:

294