



## 2008 PINOT NOIR EDNA VALLEY

Our 2008 Pinot Noir boasts a deep, intense color that speaks directly to its originating *terroir*. The palate shows firm structure, luscious viscosity and hints of earthy spice that complement toasty flavors of black cherry and blackberry.

### 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 Pinot Noir portion of the vineyard spans 24.5 acres planted at 1,089 vines per acre in 1997. In 2008, the Pinot Noir blocks averaged 1.4 tons per acre, with only the finest 12 percent of the fruit being used for the production of Center of Effort Pinot Noir, resulting in a total production of 278 cases. The Pinot Noir blocks are planted to clones Dijon 115, Wädenswil 2A and Mariafeld 23. Together, these clones contribute natural depth and complexity to the wine. Clone 115 is noted for its powerful structure. Clone 2A brings pure red fruit qualities, while clone 23 adds plushness to the mid-palate.

### WINEMAKING

We aim to craft a Pinot Noir that is true to the vineyard, with a stylistic emphasis on structure, elegance and complexity. In 2008, half of the wine was fermented with native yeasts, bringing layered richness to the palate. The remainder of fermentation was conducted with Assmanshausen yeast to accentuate the varietal's red fruit character.

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. Ten percent of the wine was whole-cluster fermented for the development of spicy complexity. Fermentation proceeded in one-ton bins that were manually punched down three times daily during peak metabolic activity, and otherwise two times daily. At the conclusion of fermentation, the wine was gently pressed in an Italian one-ton basket press. The wine was aged in Nevers and Allier oak barrels (medium-plus toast, 80 percent new) coopered by François Frères. After maturing for 18 months, the wine was bottled without filtration.

### 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:

10/1 & 10/13

#### Clones:

Dijon 115  
Wädenswil 2A  
Mariafeld 23

#### Primary Fermentation:

50% native yeasts  
50% Assmanshausen yeast

#### Aging Regimen:

18 months in French oak barrels  
Nevers and Allier  
Medium-plus toast  
80% new oak

#### Analysis:

TA .71 / pH 3.82 / Alc. 14.9%

#### Case production:

278