



EFFORT

V. 2022 **PINOT NOIR** ESTATE GROWN EDNA VALLEY AVA

Our EFFORT Pinot Noir is selected from quality vineyard blocks within our Estate and aged for one year in French oak barrels before assemblage for finishing and bottling. EFFORT displays a fruit-forward and youthful character that is a straightforward and welcoming introduction to our Estate wines.

As with all Center of Effort Pinot Noir, we focus on quality and sustainable farming techniques, vine by vine attention to detail, and hand-harvest in the cool nighttime hours. Fermentations rely primarily on native yeast and small-lot ferments that preserve the individual nuance of each portion of our vineyards. Heritage selections of the Pinot Noir grape bring a savory complexity and balance to the palate. Stylistically, EFFORT exhibits an approachable, fruit-forward style.

SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 100% Pinot Noir - Center of Effort Estate
- 57% Dijon clones, 43% Heritage selections
- Harvested October 4-14
- 24.2 degrees average Brix
- 100% destemmed fruit. Native-yeast fermentation with manual punchdowns.
- Barrel aged in 32% new French oak barrels for 11 months before assemblage and finishing.

pH: 3.56

TA: 6.4 g/l

Alc: 14.0%

Cases: 356

An energetic vintage, with ripe cherry aromas lifted by fragrant bergamot and warm herbal notes. The palate is clean and bright, with generous red fruit balanced by savory hints of sage and bay leaf. There's a lively interplay of richness and freshness here, carrying the fruit through each sip. Open a bottle to share with friends as you gather to prepare a hearty meal.



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