



2024 CHENIN BLANC 'ORO BIANCO' - Estate Grown, Edna Valley

Center of Effort has progressively refined our approach to Chenin Blanc, producing wines with great typicity and structure since our earliest vintage. Our vines are planted on a small vineyard site, located about 2 miles away from the main estate, with perfect soils and aspect to support this classic grape.

We hand-harvested the ROC estate in three passes over more than two weeks, highlighting varied ripeness in the fruit. After gentle pressing, the juice was fermented in concrete vessels with attention to avoid excessive oxidation. A gentle malo-lactic fermentation was conducted in one vessel to moderate the naturally high acidity - this, along with short lees contact prior to bottling, imparted a pleasurable depth of flavor.

'ORO BIANCO' translates to 'White Gold.' It has become a favorite of our Insider members - we hope that you will agree that small bottlings like this one are a precious way to celebrate the beauty and versatility of our home here in the Edna Valley.

SIP SUSTAINABILITY IN PRACTICE - VINEYARD & WINERY

• 100% Chenin Blanc (clone 982)

• ROC Estate Vineyard, Estate Grown

· Harvested October 8th to 23rd

• 21.2° average Brix

• 85% concrete, 15% stainless fermentation

Partial ML Fermentation

pH: 3.31

TA: 7.0 g/l

RS: 1.4 g/l

Alc: 12.5% **ML:** 1.96 g/l

Production:

640 cases (6x750ml)

This vintage is expressive and floral, with a lively interplay of green apple and honeysuckle against notes of chamomile and freshly mown hay. The texture is bright with juicy citrus and a mineral-laced finish. We reach for this wine to pair with foods that weave together spice, sour, and sweet; Pad thai, lettuce-wraps, and steamed dumplings make delicious tablemates.





