



EFFORT

V. 2020 CHARDONNAY ESTATE GROWN EDNA VALLEY AVA

Our EFFORT Chardonnay is crafted to display youthful fruit character and an energetic crispness. Fermented and aged in a mix of French oak, Acacia barrels and egg-shaped concrete fermentors, it is held with lees for 11 months, retaining freshness and shaping a rich palate feel.

2020 brought many challenges for the entire world, including several very unusual heat events during the final stages of ripening for our Chardonnay. As a result, the vintage character of our v.2020 EFFORT Chardonnay shows a much more tropical side of the variety than is customary for our estate. Rather than lean lemony citrus flavors, it is opulent with tangerine, mango and green papaya fruit notes. White floral aromas of gardenia and tuberose hint around the edges of the glass. The palate is rich, but with balanced acidity. We hope that you enjoy this expression as one of the positive souvenirs of a very memorable year.

SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 100% Chardonnay, clone 5
- Center of Effort, Estate Grown
- Harvested 9/30 through 10/13
- 22.3 degrees average Brix
- Fermentation in French oak, Concrete and Acaica fermentors.
- ML fermentation complete, aged sur-lees 11 months.

pH: 3.6
TA: 7.1 g/l
RS: 5 g/l
Alc: 14.0%
Cases: 517

White floral notes of gardenia and tuberose. A tropical palate of mango, green papaya, and lemongrass. Balanced acidity and an impression of sweetness. Enjoy with green curry, fresh Thai lettuce wraps, or maki rolls.

