



2023 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 two passes about a week apart, highlighting varied ripeness in the fruit. We preserve the natural aromatic character of Chenin Blanc through fermentation in concrete and stainless steel, with attention to avoid excessive oxidation or malo-lactic fermentation which can mask the clean primary flavors of this variety. Short aging on the lees imparts subtle texture, and the wine is bottled at about five months old.

'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 11 & 19th
- 21.2° average Brix
- 65% concrete, 35% stainless steel fermentation
- ML fermentation blocked

pH: 3.23
TA: 7.6 g/l
RS: 1.4 g/l
Alc: 12.5%
ML: 2.31 g/l
Production:
668 cases (6x750ml)

The very late 2023 vintage brought intense natural acidity and highlighted bright aromas of ginger and lemongrass. The texture is of minerals and juicy passionfruit. 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.

