

2016

GAP'S CROWN VINEYARD
Sonoma Coast Pinot Noir

VINEYARD NOTES

Gap's Crown Vineyard is an estate vineyard owned and farmed by Price Family Vineyards & Estates, acquired in 2012. There are 138.6 planted acres: 80% Pinot Noir and 20% Chardonnay.

Gap's Crown Vineyard is the most well-known of our estate vineyards. It is located on the western slope of Sonoma Mountain at an elevation of 300' to 800'. The well-drained soil is predominantly loam and clay loam. Gap's Crown is situated in a new AVA of Sonoma County known as the Petaluma Gap. This area enjoys the cooling effects of both wind and fog plus a spectacularly sweeping western exposure. This wine is made up of four clones – Swan, 828, 115 and a low-yielding Rochioli selection of the Pommard clone. Gap's Crown has become one of the most iconic vineyards in the Sonoma Coast, consistently producing Pinot Noir and Chardonnays of distinction.

VINTAGE NOTES

2016 was a relatively smooth year that unfolded at a steady pace with mild temperatures. While we didn't have many exceptionally hot days, it was one of the earlier harvests on our record. Flowering and fruit set beautifully and yields were above normal, which was a nice change from previous years. We harvested our first grapes in mid-August, picked about 25% of our grapes and then a sudden cool spell arrived. This allowed cooler climate vineyards that had yet to be harvested to remain on the vine longer and develop deep and expressive flavors. The berries were smaller and heartier than normal which resulted in great depth of color and structure. We are extremely excited by the the 2016's - they are something special! Pretty, expressive, and pleasurable.



THREE STICKS



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| APPELLATION: | FERMENTATION: | PH: |
| Sonoma Coast | Open Top Fermenters | 3.38 |
| VARIETAL CONTENT: | WHOLE CLUSTER: | ALCOHOL CONTENT: |
| 100% Pinot Noir | 24% | 14.6% |
| CLONES: | BARREL AGING: | PRODUCTION: |
| Rochioli, Swan, 115, 828 | 15 Months | 485 Cases |
| SOIL: | BARREL COMPOSITION: | SRP: |
| Cobbly clay loam | 100% French Oak, 52% New | \$70 |
| | TOTAL ACIDITY (TA): | RELEASE DATE: |
| | 7.0 g/L | August 14, 2018 |

We believe in stewardship of the land, the vineyards, and the people. We are for real connections, real history, real wines; experiences you will never forget. We welcome you to our home, the Adobe, for an historic tasting in Sonoma.