



THREE STICKS



2018

GAP'S CROWN VINEYARD
Sonoma Coast Chardonnay

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The Gap's Crown Vineyard, long heralded as one of Sonoma's premier pinot noir properties, is now gaining notoriety for its chardonnay. The 2018 vintage justifies all the hype. Shrouded in fog most of the day, with winds that cool and extend the growing season, these grapes ripen ever so slowly. On the nose, you'll sense limestone, white flowers, and fresh morning buns. With distinctive minerality, enhanced by notes of honeysuckle, Key Lime, and fresh cream, this chardonnay dances on the palate. We hope you enjoy the remarkable amplitude and depth of this heavenly wine.

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.

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THREESTICKSWINES.COM

WINEMAKING NOTES

APPELLATION:

Sonoma Coast

FERMENTATION:

French Oak

FERMENTATION LENGTH:

27 Days

MALOLACTIC FERMENTATION:

100%

BARREL AGING:

11 Months

BARREL COMPOSITION:

100% French Oak, 24% New

TOTAL ACIDITY (TA):

6.4 g/L

PH:

3.51

ALCOHOL CONTENT:

14.1%

PRODUCTION:

576 Cases