

2018

GAP'S CROWN VINEYARD
Sonoma Coast Chardonnay



THREE STICKS

VINEYARD NOTES

Gap's Crown Vineyard is situated on the western slope of Sonoma Mountain at an elevation of 300' to 800' in the Petaluma Gap. This property is one of our cooler climate vineyard sites, enjoying western exposure with well-drained loam and clay soils. This wine is composed of two Dijon clones, 76 and 124, which ripen early and are known for rich and mineral driven characteristics that thrive in cool environments. Gap's Crown has become one of the most iconic vineyards in California, consistently producing pinot noir and chardonnays of distinction.

VINTAGE NOTES

2018 was one of those magical years. With a mild spring, the early growing season plodded along at a relatively normal pace. Once the berries set, we knew we had a healthy and full crop. So full, in fact, we did a number of fruit-thinning passes to reduce load on the vines. Even with this, we were happy to see an above-average harvest with superb quality. We started picking in earnest after Labor Day, with cool, fall weather that allowed us to transfer the grapes in a calm and measured pace. All in all, 2018 will go down as a year to remember, with wines of true depth and power.



APPELLATION:	MALOLACTIC FERMENTATION:	ALCOHOL CONTENT:
Sonoma Coast	100%	14.1%
VARIETAL CONTENT:	BARREL AGING:	PRODUCTION:
100% Chardonnay	11 Months	576 Cases
CLONES:	BARREL COMPOSITION:	SRP:
76, 124	100% French Oak, 24% New	\$55
SOIL:	TOTAL ACIDITY (TA):	RELEASE DATE:
Brown Clay Loam	6.4 g/L	February 11, 2020
FERMENTATION:	PH:	
100% French Oak	3.51	

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 a historic tasting in Sonoma.