

2019

GAP'S CROWN VINEYARD
Sonoma Coast Chardonnay

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 Dijon clones, 76, 124, and 95 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

The growing season in 2019 was generally mild, leading to quality results. While there was record flooding of the Russian River and other local tributaries in February, the timing of the floods occurred during vine dormancy. That timing, plus the elevation of our vineyards, kept us out of harm's way. The weather was cool in August and September as the fruit matured, allowing us to pick without the pressure of any oncoming heat waves or rain. Once the fruit was harvested, we captured the subtlety and nuance as well as the intensity of flavor that comes with long maturation during those final cool months. We are excited for the tremendous quality that is certain to show itself with this "quiet" weather vintage.



THREE STICKS



APPELLATION:	MALOLACTIC FERMENTATION:	ALCOHOL CONTENT:
Sonoma Coast	100%	14.2%
VARIETAL CONTENT:	BARREL AGING:	PRODUCTION:
100% Chardonnay	11 Months	595 Cases
CLONES:	BARREL COMPOSITION:	SRP:
76, 124, 95	100% French Oak, 21% New	\$60
SOIL:	TOTAL ACIDITY (TA):	RELEASE DATE:
Brown Clay Loam	6.4 g/L	February 17, 2021
FERMENTATION:	PH:	
100% French Oak	3.38	

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.