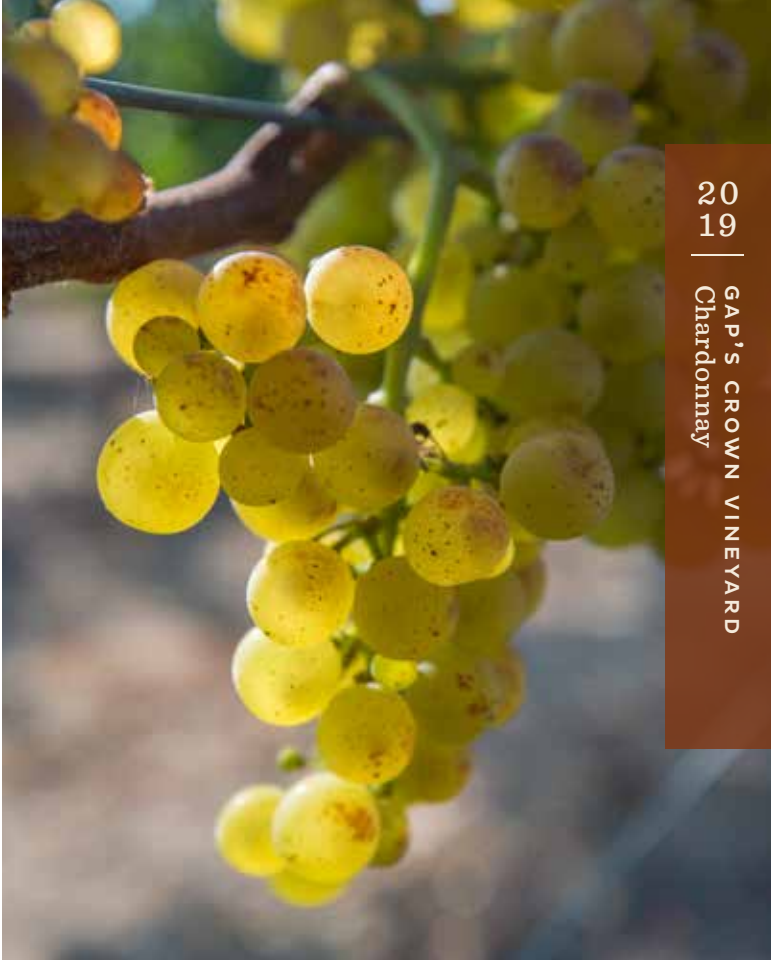




THREE STICKS



20
19

GAP'S CROWN VINEYARD
Chardonnay

2019

GAP'S CROWN VINEYARD Chardonnay

Our Gap's Crown Vineyard has become one of the most iconic vineyards of the Sonoma Coast region, consistently producing pinot noirs and chardonnays of exceptional beauty and distinction. Uniquely positioned on the southwestern-facing slope of Sonoma Mountain, in the Petaluma Gap, these vines are cloaked in fog for most of the day and endure intense winds that hammer the fruit, prolonging the growing season for steady ripening and building intensity and layers. The clones are uniquely chosen for this cold spot.

This wine is characterized by its signature minerality and vibrant acidity, accented by flavors of kiwi, citrus zest, green apple and depth across the palate. Every moment with this heavenly chardonnay is to be savored.

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.

143 West Spain Street
Sonoma, CA 95476

T: 707 996 3328
E: conciierge@threestickswines.com

THREESTICKSWINES.COM

WINEMAKING NOTES

APPELLATION:

Sonoma Coast

VARIETAL CONTENT:

100% Chardonnay

FERMENTATION:

French Oak

FERMENTATION LENGTH:

32 Days

MALOLACTIC FERMENTATION:

100%

BARREL AGING:

11 Months

BARREL COMPOSITION:

100% French Oak

21% New

TOTAL ACIDITY (TA):

6.4 g/L

PH:

3.38

ALCOHOL CONTENT:

14.2%

PRODUCTION:

595 Cases