

2020

## GAP'S CROWN VINEYARD

### Sonoma Coast Chardonnay



THREE STICKS

#### VINEYARD NOTES

Gap's Crown Vineyard is synonymous with superlative pinot noir, however, the site's location in the renowned Petaluma Gap appellation continues to gain critical acclaim for outstanding chardonnay. An estate vineyard of ours, the nearly constant winds funnel cool breezes up from the Pacific Ocean, creating hearty skins on the berries and enveloping the vines in a thick layer of fog. The extreme weather, coupled with Dijon clones specifically chosen for this unique site, showcase the minerality and high-toned fruit in this wine – more reminiscent of our favorite Chablis bottlings than a traditional California chardonnay.

#### VINTAGE NOTES

The 2020 vintage started with a mild winter and lighter than normal rainfall. During flowering, we saw some of that rain, resulting in a poorer "set" of berries. Lower yields concentrate flavors into fewer clusters and fewer berries, so what we lost in yield, we gained in quality. The year took a unique turn when our hospitality team was deployed to the vineyard, helping with shoot thinning and suckering in Springtime due to the pandemic-related Adobe closure. We were also able to make on-the-spot decisions regarding heat spikes later in the year; an absolute advantage of farming our own lands, we were able to take immediate, decisive actions with our vineyard team. With our constant collaboration between winemaking and farming teams, the resulting wines shine, exhibiting incredible concentration and complexity: a bright spot from an otherwise challenging year.

#### TASTING NOTES

This vintage exhibits Meyer lemon on the nose, leading into notes of peach pit, hazelnut, and seashell on the palate. A perfect food pairing wine.



APPELLATION:	MALOLACTIC FERMENTATION:	PRODUCTION
Sonoma Coast	100%	395 Cases
VARIETAL CONTENT:	BARREL AGING:	SRP:
100% Chardonnay	11 Months	\$70
SOIL:	BARREL COMPOSITION:	RELEASE DATE:
Brown Clay Loam	100% French Oak; 25% New	February 2022
CLONES:	ALCOHOL CONTENT:	
76, 124, 95	14.2%	
FERMENTATION:	TOTAL ACIDITY (TA):	
French Oak	7.3 g/L	
FERMENTATION LENGTH:	pH:	
28 Days	3.33	

*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.*