



THREE STICKS



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GAP'S CROWN VINEYARD
Sonoma Coast Chardonnay

2020

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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. 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.

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.

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THREESTICKSWINES.COM

WINEMAKER NOTES

APPELLATION:

Sonoma Coast

VARIETAL CONTENT:

100% Chardonnay

CLONES:

76, 124, 95

FERMENTATION:

French Oak

FERMENTATION LENGTH:

28 Days

MALOLACTIC FERMENTATION:

100%

BARREL AGING:

11 Months

BARREL COMPOSITION:

100% French Oak; 25% New

TOTAL ACIDITY (TA):

7.3 g/L

pH:

3.33

ALCOHOL:

14.0%

PRODUCTION

395 Cases