

2021

GAP'S CROWN VINEYARD
Sonoma Coast Chardonnay



THREE STICKS

VINEYARD NOTES

Our heritage vineyard, Gap's Crown, is widely known for pinot noir and in recent years has gained traction for exceptional chardonnay and is a fan favorite in our lineup. The Petaluma Gap provides access for the Pacific Ocean's gale force winds to rip through this colder climate site. These heavy fogs and sea breezes create hearty skins and allows for a longer growing season which in return creates wines of complexity and depth.

VINTAGE NOTES

The 2021 vintage began with a very dry winter making early irrigation in the vineyards necessary to counteract the lack of rain. With cooler weather around budbreak and flowering, we saw a fair amount of fluctuation in the timing and development of the grapes. This led to highly variable yields at harvest, which kept our winegrowing team on their toes. Harvest got underway on the last day of August and continued throughout September at a steady, methodical pace. Overall, the fruit was quite enticing, with medium to full body and particularly impressive tannin structures on the Pinots.

TASTING NOTES

Our winemaker, Ryan and the team, describe this wine as bright, lively and robust with a juicy mouthfeel, balanced by a satisfying minerality that pops on your palate. You'll taste green apple with hints of limeade. A citrus journey through and through.



APPELLATION:	MALOLACTIC FERMENTATION:	pH:
Sonoma Coast	100%	3.32
VARIETAL CONTENT:	BARREL AGING:	PRODUCTION
100% Chardonnay	11 Months	530 Cases
SOIL:	BARREL COMPOSITION:	SRP:
Brown Clay Loam	100% French Oak	\$70
CLONES:	23% New	RELEASE DATE:
76, 124, 95	ALCOHOL CONTENT:	February 2023
FERMENTATION:	14.1%	
French Oak	TOTAL ACIDITY (TA):	
FERMENTATION LENGTH:	7.0 g/L	
26 Days		

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.