

2022

GAP'S CROWN VINEYARD

CHARDONNAY

The Durell, Gap's Crown, and Walala Vineyards comprise what we call our Heritage Vineyards. We recognize and celebrate the history and legacy of these renowned vineyards even prior to our ownership of them. As their current stewards, we take very seriously our responsibility to create and protect their future. We do so with obsessive attention to detail and meticulous care in farming them. These Heritage Vineyards are, and forever will be, cornerstones of our fine chardonnay and pinot noir production.

VINEYARD

The newest vintage from our Heritage Vineyard, Gap's Crown, is another showstopper chardonnay. This vineyard, located on the western slope of Sonoma Mountain within the Petaluma Gap, has unique weather conditions characterized by a persistent blend of wind and fog that creates an environment for near-perfect ripening.

VINTAGE

In 2022, we saw a continuation of the drought in CA, with warm weather, early bloom, and long, slow flowering. Some of our vineyard blocks that flowered during the cold stretch did not set as much fruit as typical, so we saw lower yields for the year. While this isn't ideal from a quantity standpoint, quality was great, and things began moving along quickly. We started harvest in mid-August, a week or two earlier than "normal," and as we approached Labor Day, we saw a heat wave on the horizon. We were in a good spot and could bring in much of our fruit before the heat. The grapes we let hang through the heat were still a ways away from being ready to harvest. In recent years we have been leaving more leaves on the vines to help shade and keep the fruit on the vines from being scorched by the sun. This decision helped us this year in particular. After the heat, temperatures cooled in the region, and we were able to bring in the rest of our fruit in the weeks following. All in all, we are very happy with the quality of this vintage and thankful for our team rallying during this intense time of year.

TASTING NOTES

This vintage exudes vibrancy with notes of lime and green citrus. The subtle influence of spicy oak adds layers of complexity and depth, leaving you with a lengthy, fresh finish.



APPELLATION

Sonoma Coast

VARIETY CONTENT

100% Chardonnay

SOIL

Goulding Cobbly Clay Loam

CLONES

76, 124, 95

FERMENTATION

French Oak

FERMENTATION LENGTH

22 days

MALOLACTIC FERMENTATION

100%

BARREL AGING

11 Months

BARREL COMPOSITION

100% French Oak; 18% New

ALCOHOL CONTENT

14.0%

TOTAL ACIDITY (TA)

7.2 g/L

pH

3.30

PRODUCTION

450 Cases

SRP

\$70

RELEASE DATE

February 2024

THREE STICKS VINEYARDS

Alana, Durell, Gap's Crown,
One Sky, Walala, William James

VINEYARD COLLECTION

Heritage

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