

2015

GAP'S CROWN VINEYARD
Sonoma Coast Chardonnay

VINEYARD NOTES

Gap's Crown Vineyard is located on the western slope of Sonoma Mountain at an elevation of 300' to 800'. The well-drained soil is predominantly loam and clay loam. Gap's Crown is situated in an area of Sonoma County known as the Petaluma Gap, a not-yet-confirmed AVA. This area enjoys the cooling effects of both wind and fog plus a spectacularly sweeping western exposure. Gap's Crown has become one of the most iconic vineyards in the Sonoma Coast, consistently producing Pinot Noir and Chardonnays of distinction.

The well-drained soil is predominantly loam and clay loam and we have two Dijon clones of Chardonnay – 76 and 124. These clones are earlier ripening and are known for their ability to produce rich yet mineral-driven wines and can thrive in the cooler climate out at Gap's Crown. The vineyard is situated on an area of Sonoma County known as the Petaluma Gap

VINTAGE NOTES

The 2015 vintage proceeded with dry weather, extending our drought for its fourth year. Warm weather started the year, which caused early flowering mirroring the previous couple of growing seasons. In spring the climate changed dramatically, heavy winds and cool spells hit the valley. The effects of this weather pattern caused fruit set to be extremely variable and by July we were ready for harvest. We picked earlier than ever and received our grapes into the cellar by August. Overall, the effect of our early bud-break and resulting weather was that our yields were down 25%. While this isn't great for the amount of wine we can produce, what was left for us turned out to be fantastic. Small, concentrated berries allowed us to create richly flavored and textured wines. Like many things in life, the 2015 vintage demonstrated the beauty of the adage "less is more".



THREE STICKS



APPELLATION: Sonoma Coast	MALOLACTIC FERMENTATION: 100%	ALCOHOL CONTENT: 14.4%
VARIETAL CONTENT: 100% Chardonnay	BARREL AGING: 15 Months	PRODUCTION: 145 Cases
CLONES: 76, 124	BARREL COMPOSITION: 100% French Oak, 40% New	RELEASE DATE: August 15, 2017
SOIL: Brown Clay Loam	TOTAL ACIDITY (TA): 6.1 g/L	
FERMENTATION: 100% French Oak	PH: 3.38	

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 an historic tasting in Sonoma.