

2017

GAP'S CROWN VINEYARD
Sonoma Coast Pinot Noir

VINEYARD NOTES

Gap's Crown is an estate vineyard owned and farmed by Price Family Vineyards & Estates, acquired in 2012 and likely the most well-known in our portfolio. It 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 a new AVA of Sonoma County known as the Petaluma Gap. This area enjoys the cooling effects of both wind and fog plus a spectacularly sweeping western exposure. This wine is made up of six clones – Swan, 828, 115, 667, 777 and a low-yielding Rochioli selection of the Pomard clone. Gap's Crown has become one of the most iconic vineyards in the Sonoma Coast, consistently producing Pinot Noir and Chardonnays of distinction.

VINTAGE NOTES

2017 was a vintage we will remember for a long time. After years of drought, we enjoyed a winter with record rainfall. Mother Nature was active, filling up dams and saturating soils while cleaning out salts that built up over time. Temperatures were cool and on track for typical growth until heat waves arrived at the end of August into September. While compressed into smaller picking windows, the grapes were perfectly developed and fermentation was steady.

Thankfully, all of our grapes were picked and wine was in barrel by the time the wildfires in Sonoma and Napa devastated nearby areas. Our vineyards were threatened but ultimately were saved with some brave work from first responders. We are forever grateful for those who put themselves in harm's way to help save our livelihoods and thankful for our good fortune during this atypical vintage.



THREE STICKS



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| APPELLATION: | FERMENTATION: | PH: |
| Sonoma Coast | Open Top Fermenters | 3.44 |
| VARIETAL CONTENT: | WHOLE CLUSTER: | ALCOHOL CONTENT: |
| 100% Pinot Noir | 28% | 14.4% |
| CLONES: | BARREL AGING: | PRODUCTION: |
| Rochioli, Swan, 115, 828, 667, 777 | 15 Months | 725 Cases |
| SOIL: | BARREL COMPOSITION: | SRP: |
| Cobbly clay loam | 100% French Oak, 51% New | \$70 |
| | TOTAL ACIDITY (TA): | RELEASE DATE: |
| | 6.7 g/L | August 20, 2019 |

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.