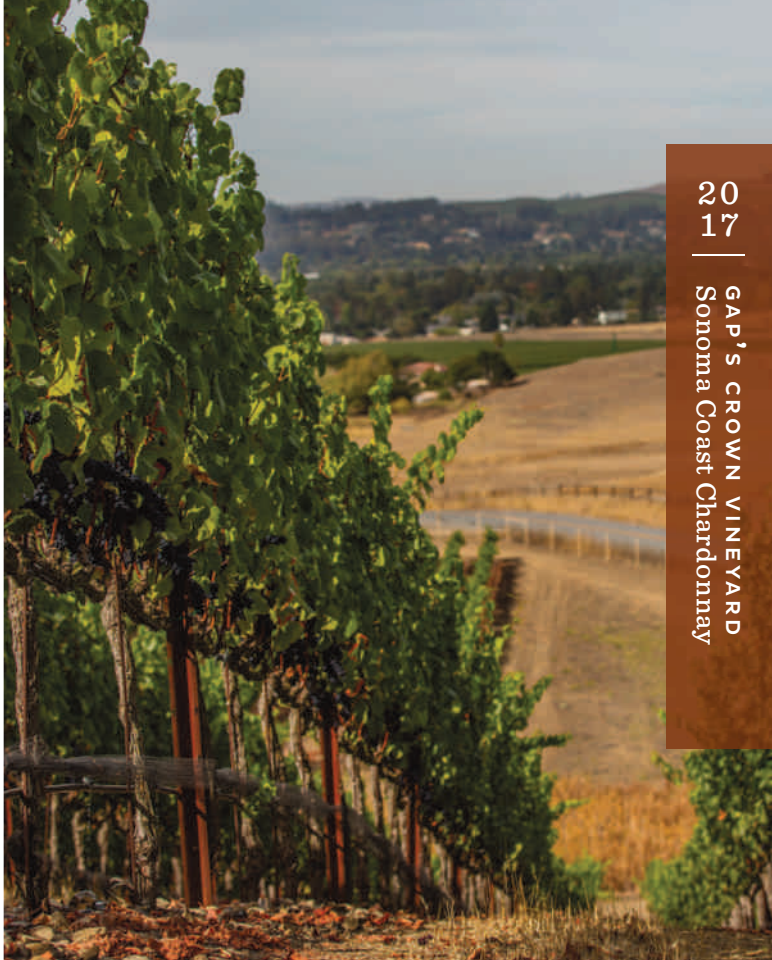




THREE STICKS



2017

GAP'S CROWN VINEYARD
Sonoma Coast Chardonnay

2017

GAP'S CROWN VINEYARD Sonoma Coast Chardonnay

We're proud that Gap's Crown has become one of the most iconic vineyards of Sonoma, producing some of the highest quality Chardonnays and Pinot Noirs in the region. Our aging regimen for this wine gives a delicate backbone, and the French Oak barrels create a balanced structure that continues through to a lingering finish. The 2017 vintage resembles Kouign-Amann – a delicate French pastry known for its buttery and flaky texture with a beautifully caramelized sugar crust. With bursts of lemon zest and a creamy body with defining acidity, everything about this fun Chardonnay reminds us of the heavenly French treat.

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.

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WINEMAKING NOTES

APPELLATION:

Sonoma Coast

FERMENTATION:

French Oak

FERMENTATION LENGTH:

25 Days

MALOLACTIC FERMENTATION:

100%

BARREL AGING:

11 Months

BARREL COMPOSITION:

100% French Oak, 25% New

TOTAL ACIDITY (TA):

7.3 g/L

PH:

3.28

ALCOHOL CONTENT:

14.4%

PRODUCTION:

250 Cases