

VINEYARD DETAILS

Vineyard	Gap's Crown
Clones	828, Swan, 667, 115, 114
Orientation	North/East
Trellising	VSP
Soil	Goulding Cobble Loam, Raynor Clay, Seeped Loam

TECHNICAL DETAILS

Fermentation	5-ton open tops / 7-ton concrete tanks / 9% wood tank / 7% concrete tank / 7% whole cluster / 3 day cold soak / 9-16 day ferment
Oak	25% new French oak / aged 15 months / 20% aged in wood cask / 14% aged in concrete tank
Alcohol	14.1%
рН	3.48
TA	7.1 g/L

TASTING NOTES

Nose: Stunning aromas of blueberry, blackberry, lavender and ripe strawberry.

Mouth: Full body with super fine tannins that are compressed and extremely long.

FACTS OF NOTE

CONCRETE

Drink in 2020

7% fermented & aged in concrete FERMENTATION

7% whole cluster

This Sonoma Coast vineyard was developed specifically with Pinot Noir in mind. Bold sweeping elevation changes and clonal selections define this exemplary property which is farmed to exacting standards. For us, Gap's Crown is all about a professional singular focus on Pinot Noir and we love it.

Steep hillsides and a variety of clones help add diversity to this vineyard whose aspects were carefully planted to encourage even sunlight exposure during the final stages of fruit ripening. The Sonoma Coast influence is key at Gap's Crown – located in the Petaluma Gap where late season fog becomes trapped and takes a little longer to burn off. The fruit is allowed to hang a little longer creating more balanced and evolved flavors.

We've been working with the vineyard since 2006 and enjoy a long term lease on 37 acres. This allows us to manage how the vineyard is farmed and exercise our influence as an estate producer. Gap's has become the backbone of our Sonoma Coast program and we believe the viticultural standards at work here are second to none.

