



We are excited to introduce a new Single Vineyard wine to Kosta Browne's Fall Release. The Gap's Crown Vineyard is owned and managed by Premier Pacific Vineyards. They approached us in 2005 about their new vineyards in Sonoma County. Upon visiting Gap's Crown Vineyard near Penngrove, we were very impressed with their dedication to vineyard excellence. The vineyard is planted to 100 acres of Pinot Noir and is divided into 30 different and distinct blocks. Mike Cybulski (*Director of Vineyard Operations*), Francisco Araujo (*Regional Vineyard Manager*), Leonel Ortiz (*Regional Vineyard Supervisor*) and David Rosas (*Site Supervisor*) oversee winegrowing and farming operations at Gap's Crown. Their viticulture is second to none, producing some of the finest grapes in Sonoma County. While the majority of the grapes sourced from this vineyard since 2006 have been the backbone of our Sonoma Coast Pinot Noir, the consistent quality of the fruit received from Gap's Crown in 2008 necessitated the creation of a new Single Vineyard wine from this incredible property.

**AROMATICS:** Lilac, lavender and dark cherry fill the glass. Vibrant undertones of black truffle and dark chocolate.

**ON THE PALATE:** Round and focused. Crushed berries dominate the front palate. Chocolate covered cherries and a trace of candied orange peel saturate the midpalate and linger for a smooth and lengthy finish.

## GAP'S CROWN VINEYARD PINOT NOIR 2008

### VINEYARD DETAILS

**BLOCKS/CLONES  
USED IN THE BLEND**  
115, 667, 777, Swan

**TOTAL TONS ACQUIRED  
PER VINEYARD/BLOCK**  
115: 16 tons, 667: 11.7 tons, 777: 3.4 tons, Swan:  
2.6 tons

**VINEYARD ORIENTATION**  
North/East

**TRELLISING TYPE**  
Vertical Shoot Positioning

**AVERAGE CROP PER ACRE**  
2.5-3.3 tons

**SOIL TYPE**  
Goulding Cobble Loam, Raynor Clay, Seeped  
Loam

### PRIMARY FERMENTATION DETAILS

**HARVEST DATES**  
September 7-October 4, 2008

**COLD-SOAK TIME**  
5 days

**FERMENTATION TIME**  
9-11 days

**PUNCH-DOWNS PER DAY**  
1 to 2

**TYPE/SIZE OF  
FERMENTATION VESSEL**  
5-ton open tops, 1-ton bins, 5-ton wood tank

**TYPE OF  
FERMENTATION APPLIED**  
100% destemmed

### BARREL PROGRAM

**PERCENTAGE OF  
NEW FRENCH OAK**  
46%

**BARREL AGING**  
16 months

### FINISHED WINE DETAILS

**ALCOHOL**  
14.8%

**PH**  
3.53

**TITRATABLE ACIDITY**  
6.6 g/L

**BOTTLING DATE**  
January 27, 2010

