



The Gap's Crown Vineyard is owned and managed by Premier Pacific Vineyards and is located in the Petaluma Wind Gap. In 2005 we learned of this new vineyard in Sonoma County and upon visiting it near Penngrove, we were very impressed with the PPV team's dedication to the property and in growing exceptional fruit. 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 this vineyard has necessitated a single vineyard designation since 2008.

**AROMATICS:** Lilac, lavender, dark cherry and lean blackberry 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 2009

### VINEYARD DETAILS

#### BLOCKS/CLONES USED IN THE BLEND

114 – 18%; 115 – 36%; 667 – 33%; 828 – 13%

#### TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

114: 12.9 tons; 115: 23 tons; 667: 14 tons;  
828: 9.8 tons

#### VINEYARD ORIENTATION

North/East

#### TRELLISING TYPE

Vertical Shoot Positioning

#### AVERAGE CROP PER ACRE

2.8-3.5 tons

#### SOIL TYPE

Goulding Cobble Loam, Raynor Clay,  
Seeped Loam

### PRIMARY FERMENTATION DETAILS

#### HARVEST DATES

September 18- 23, 2009

#### 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

#### TYPE OF FERMENTATION APPLIED

100% destemmed

### BARREL PROGRAM

#### PERCENTAGE OF NEW FRENCH OAK

50%

#### BARREL AGING

16 months

### FINISHED WINE DETAILS

ALCOHOL | PH  
14.5% | 3.56

#### TITRATABLE ACIDITY

5.7 g/L

#### BOTTLING DATE

January 24, 2011

#### PRODUCTION

1480 cases

