

AROMATICS: Sturdy and intense, with ripe plum, cherry and huckleberry, followed by earthy truffle.

ON THE PALATE: Precise and textured with chocolate cherry and briary fruit on the front palate. Notes of orange flower and fennel seed define a long and smooth finish.



GAP'S CROWN VINEYARD PINOT NOIR

2 0 1 0

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

115: 10%; 667: 45%; 828: 15%; Swan: 30%

TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

115: 19 tons; 667: 16 tons; 828: 11 tons; Swan: 4 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

October 1-6, 2010

COLD-SOAK TIME

5 days

FERMENTATION TIME

9-11 days

PUNCH-DOWNS PER DAY

I to 2

TYPE/SIZE OF FERMENTATION VESSEL

5-ton open tops, I-ton bins

TYPE OF

FERMENTATION APPLIED 94% destemmed 6% whole cluster

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

54%

BARREL AGING

16 months

FINISHED WINE DETAILS

ALCOHOL

PH 3.64 BOTTLING DATE

January 30, 2012

TITRATABLE ACIDITY

6.1 g/L

14.5%

PRODUCTION

1,615 cases

