

SINGLE VINEYARD WINE

2013 GAP'S CROWN VINEYARD

Steep hillsides and great clones. A vineyard made for Pinot Noir.

VINEYARD DETAILS

Clones	114, 115, 667, 828, Swan
Orientation	North/East
Trellising	Vertical Shoot Positioning
Soil	Goulding Cobble Loam, Raynor Clay, Seeped Loam

TECHNICAL DETAILS

Harvest	September 15-27, 2013
Fermentation	5-ton open tops, 1-ton bins/ 5 day cold soak / 9-11 day ferment / 5% whole cluster
Oak	51% new French oak / 15 months
Alcohol	14.3%
PH	3.62
Titrateable Acidity	5.6 g/L
Bottling Date	December 16, 2014

TASTING NOTES

Nose: Wild flowers, cherry and huckleberry are followed by truffles and baking chocolate.

Mouth: 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.

FACTS OF NOTE

ELEVATION
**800 ft
changes**

FERMENTATION
**5%
whole cluster**

FARMING
**Estate
Property**

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, Gaps 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 of 37 acres. This allows us to manage how the vineyard is farmed and exercise our influence as an estate producer. Gaps has become the backbone of our Sonoma Coast program and we believe the viticultural standards at work here are second to none.

