

SINGLE VINEYARD WINES

2014 GAP'S CROWN VINEYARD, PINOT NOIR

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

## VINEYARD DETAILS

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

## TECHNICAL DETAILS

Fermentation	5-ton open tops, 1-ton wood open tops / 5 day cold soak / 9-11 day ferment / 16% fermented & aged in concrete
Oak	25% new French oak / 16 months
Alcohol	14.5%
pH	3.55
TA	5.85 g/L

## TASTING NOTES

**Nose:** Wild flowers, cherry and huckleberry are followed by truffles and cocoa.

**Mouth:** Precise and richly textured with dark cherry and berry fruit on the front palate. Notes of citrus peel and wild fennel. Fine tannins define a long and smooth finish.

## FACTS OF NOTE

ELEVATION  
**800ft  
changes**

CONCRETE  
**16% fermented  
& aged in  
concrete**

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, 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 of 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.

