



2015 Gap's Crown Vineyard Pinot Noir



APPELLATION
Sonoma Coast

BLEND
100% Pinot Noir

OAK
40% New French Oak
16 months in French Oak

ALCOHOL: 14.5%
TA: 6.7 g/L
pH: 3.42
RS: Dry
CASES: 220
Retail: \$65

GROW

Gap's Crown Vineyard is named after the weather phenomenon known as the Petaluma Wind Gap. The vineyard looks west to low-lying valleys that continue to the Pacific Ocean. Daily, these valleys fill with coastal fog, slowing the ripening process, creating a unique balance of rich flavors, textures and minerality.

MAKE

Hand-harvested before dawn to ensure cold fruit arrives at the winery, the grapes were hand-sorted before being gently destemmed into an open top tank. The skins were held in contact with the wine for 15 days during fermentation then drained to 100% French Oak Barrels. The wine was racked once in the spring and aged over 16 months before being bottled. The bottles rested undisturbed for a year before release.

TASTE

Fresh-picked raspberries and cherry sarsaparilla soda aromas waft from the glass. Fresh and silky on the entry, floral and spiced fruit flavors tease and excite the palate. Strawberry and cranberry flavors mix in a complex balance of acidity and fruit flavors. The finish is ceaseless as different layers of flavors and structure continue to parade on the palate.

POINTS OF DISTINCTION

- Purest expression of Petaluma Gap AVA Pinot Noir.
- Single clone bottling of Pinot Noir Clone 777.
- Low yields + small berries + late ripening = deep, structured wines.



"This vineyard is so special and a delight to work with. Gap's Crown is ideally situated in the Petaluma Gap, one of the most unique micro-climates in Sonoma County. The Gap's Crown Pinot Noir always seems to have an extra layer of sophistication to it. Year after year, the grapes have incredible concentration, while maintaining a beautiful balance of acidity and structure. This is the wine that I grab when I'm headed to a dinner party." WINEMAKER Brandon