

SINGLE VINEYARD WINES

2016 GAP'S CROWN VINEYARD, PINOT NOIR

# A vineyard made for Pinot Noir.

## VINEYARD DETAILS

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

## TECHNICAL DETAILS

Fermentation	83% stainless steel tank / 10% concrete / 20% aged in wood vessels for 15 months / 15% whole cluster / 3-5 day cold soak / 9-15 day ferment
Oak	40% new French oak / aged 15 months
Alcohol	14.2%
pH	3.59
TA	5.5 g/L

## TASTING NOTES

**Nose:** Purple fruit with cherry and raspberry character. Hints of violets on the nose.

**Mouth:** Full body that is very dense with defined layers. Agile and fresh with hints of salt.

## FACTS OF NOTE

CELLAR

Drink in 2021

FERMENTATION

83% in stainless steel tank

WHOLE CLUSTER

15% whole cluster

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 for Gap's Crown – located in the Petaluma Gap where late season fog becomes trapped and takes 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 on 37 acres. This allows us to manage how the vineyard is farmed and exercise our influence as an estate producer. Gap's Crown has become the backbone of our Sonoma Coast program and we believe the viticultural standards at work here are second to none.

