

KOSTA BROWNE SINGLE VINEYARD SERIES

2017 Gap's Crown Vineyard Pinot Noir

A vineyard made for Pinot Noir

VINEYARD DETAILS

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

TECHNICAL DETAILS

Fermentation	58% Stainless steel / 19% Concrete / 10% Whole cluster
Oak	35% New French Oak for 19 months / 20% Concrete for 10 months / 13% Wood tank for 10 months
Alcohol	14.1%
pH	3.56
TA	5.75 g/L

TASTING NOTES

Nose: An explosion of juicy blueberry and raspberry jam is layered with blood orange and hibiscus.

Palate: Bold and structured with a generous mouthfeel.

FACTS OF NOTE

CELLAR
**Drink
in 2022**

VESSEL
**20% Concrete
aged**

CLONE
**Heritage and
Dijon varieties**

In 2017, Mother Nature delivered a concentrated harvest and our talented team worked tirelessly to bring the fruit in at peak quality. These wines are inspired by our desire to capture the essence of many of California's best vineyards for Pinot Noir and Chardonnay. This place-driven focus guides every decision in both vineyard and cellar, and each year we strive to produce exemplary representations of vintage and terroir.

Gap's Crown is considered by many to be one of the best representations of what the Petaluma Gap AVA, the southern component of Sonoma Coast, is all about. We've been working with the vineyard since 2006 and enjoy a long-term lease on 37 acres.

Sweeping vineyards with dramatic elevation changes and clonal variety define this exemplary site. The presence of late-season fog allows for extended hang time, which promotes flavor maturation and phenolic development. Marked by intensity, this bold and beautiful wine leads with juicy, crowd-pleasing layers of blueberry and raspberry jam. Gap's Crown has become the backbone of our Sonoma Coast program and we believe the viticultural standards here are second to none.

