

Gap's Crown Vineyard is widely recognized as one of the most exceptional expressions of the Petaluma Gap AVA, the southern region of the renowned Sonoma Coast appellation. Since our partnership with this vineyard commenced in 2006, it has soared to remarkable heights, earning its esteemed status among the finest Pinot Noir vineyards.

The 2022 vintage of Gap's Crown Vineyard Pinot Noir was crafted from five carefully selected clones, each contributing unique characteristics to the wine. Fermentation was conducted in both stainless steel and wood vessels, using 8% whole clusters, then aged for 16 months in barrel, with its final month spent in stainless steel to ensure a harmonious integration of flavors.

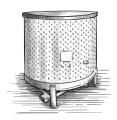
This wine unfolds with a complex bouquet of ripe cherry, plum, and red fruits interwoven with subtle cocoa and caramel notes. Hints of wet slate, star anise, and soft florals provide a captivating complexity beautifully balanced by smooth tannins that lead to a lingering finish.

Fact of Note: The 2022 vintage was fermented in 72% stainless steel.





8% whole cluster



72% stainless steel



aged in 46% new French oak

VINEYARD DETAILS

VINEYARD Gap's Crown, Sonoma Coast AVA CLONES 667, Swan, 114, 115, 828 TRELLISING VSP

SOIL Goulding-Toomes complex, Goulding cobbly clay loam

TECHNICAL DETAILS

FERMENTATION 72% stainless steel, 28% oak; 8% whole cluster

ÉLEVAGE 46% new French oak & 54% neutral oak for 16 months, then 100% of the blend was aged for 1 month in stainless steel

ALCOHOL 14.1%

pH 3.7

TA 5.4 g/L

TASTING NOTES

NOSE Elegant and inviting with aromas of ripe cherry, plum, and red <u>fruit intertwined with notes of cocoa, caramel</u>, and a hint of wet slate.

MOUTH Beautifully balanced, revealing flavors of dark fruit, raspberry, and subtle baking spices. Smooth tannins and soft acidity create a rich yet delicate texture with an extended finish.