



2016 GAP'S CROWN VINEYARD CHARDONNAY

On the western edge of Sonoma Mountain — at the “crown” of The Petaluma Gap — this 138-acre hillside vineyard has extremely stony soils and low yields. This gap in the coastal mountain range draws cooling ocean wind and fog from the Bodega Bay inland. Cool temperatures, low pH values and high natural acidity produce wines of stunning vibrancy.

APPELLATION	Sonoma Coast
VARIETAL(S)	100% Chardonnay
WINE PROFILE	Bright fruit aromas of citrus, apple, pear and white peach along with hints of brioche and baking spice followed up with a subtle floral note. The flavors are crisp and steely with juicy citrus fruit finishing with flint and mineral.
FOOD PAIRING	This bright, mineral-laced Chardonnay begs to be paired with fresh oysters, bouillabaise or sauteed halibut with butter and a healthy squeeze of lemon.



2016 GAP'S CROWN VINEYARD CHARDONNAY

On the western edge of Sonoma Mountain — at the “crown” of The Petaluma Gap — this 138-acre hillside vineyard has extremely stony soils and low yields. This gap in the coastal mountain range draws cooling ocean wind and fog from the Bodega Bay inland. Cool temperatures, low pH values and high natural acidity produce wines of stunning vibrancy.

APPELLATION	Sonoma Coast
VARIETAL(S)	100% Chardonnay
WINE PROFILE	Bright fruit aromas of citrus, apple, pear and white peach along with hints of brioche and baking spice followed up with a subtle floral note. The flavors are crisp and steely with juicy citrus fruit finishing with flint and mineral.
FOOD PAIRING	This bright, mineral-laced Chardonnay begs to be paired with fresh oysters, bouillabaise or sauteed halibut with butter and a healthy squeeze of lemon.



2016 GAP'S CROWN VINEYARD CHARDONNAY

On the western edge of Sonoma Mountain — at the “crown” of The Petaluma Gap — this 138-acre hillside vineyard has extremely stony soils and low yields. This gap in the coastal mountain range draws cooling ocean wind and fog from the Bodega Bay inland. Cool temperatures, low pH values and high natural acidity produce wines of stunning vibrancy.

APPELLATION	Sonoma Coast
VARIETAL(S)	100% Chardonnay
WINE PROFILE	Bright fruit aromas of citrus, apple, pear and white peach along with hints of brioche and baking spice followed up with a subtle floral note. The flavors are crisp and steely with juicy citrus fruit finishing with flint and mineral.
FOOD PAIRING	This bright, mineral-laced Chardonnay begs to be paired with fresh oysters, bouillabaise or sauteed halibut with butter and a healthy squeeze of lemon.



2016 GAP'S CROWN VINEYARD CHARDONNAY

On the western edge of Sonoma Mountain — at the “crown” of The Petaluma Gap — this 138-acre hillside vineyard has extremely stony soils and low yields. This gap in the coastal mountain range draws cooling ocean wind and fog from the Bodega Bay inland. Cool temperatures, low pH values and high natural acidity produce wines of stunning vibrancy.

APPELLATION	Sonoma Coast
VARIETAL(S)	100% Chardonnay
WINE PROFILE	Bright fruit aromas of citrus, apple, pear and white peach along with hints of brioche and baking spice followed up with a subtle floral note. The flavors are crisp and steely with juicy citrus fruit finishing with flint and mineral.
FOOD PAIRING	This bright, mineral-laced Chardonnay begs to be paired with fresh oysters, bouillabaise or sauteed halibut with butter and a healthy squeeze of lemon.