

Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2014 GAP'S CROWN VINEYARD CHARDONNAY

ABOUT THIS WINE It takes less than an hour to drive from our Napa Tasting Salon to Tomales Bay, where the finest oysters in the world make their home. And it takes only five minutes for us to walk to The Hog Island Oyster Bar in the Oxbow Market to get our fix. A big, buttery, low acid, oaked-up Chardonnay would not be a fit for such delicate, complex fare. At Robert Craig Winery we strive every year to make a white wine worthy of comparison with the finest in the world. Racy, mineral laden, structured, precise and focused would be apt descriptors for our second release of Gap's Crown Sonoma Coast Chardonnay. No malo, no problem. Oysters beware.

VINEYARD Gap's Crown Vineyard is owned by wine mogul (and all around good guy) Bill Price. Situated on the southern end of Sonoma Mountain on the west side, the 138-acre hillside vineyard has extremely stony soils and low yields. Known as "The Petaluma Gap," this area is a fog and breeze pocket that is unique in the Sonoma Coast. Cool temperatures, low pH values and high natural acidity produce wines of truly stunning vibrancy.

VINTAGE Mother Nature has pulled off a trifecta, with 2014 equalling the 2012 and 2013 vintage in terms of quality. The moderate season saw no major heat spikes and very little rain threat during harvest. Fruit ripened slightly earlier than normal, allowing us to harvest early for perfect phenological development and ripeness while still at modest sugar levels with excellent acidity. Overall yields were good, with great color and tannin concentration — the best of both worlds. The 2014 wines are classically structured, with ample weight, offering a nice balance between flavor, alcohol, pH and tannin. Another great vintage in Napa Valley.

The 2014 Gap's Crown Vineyard Chardonnay offers up 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.

BLEND: 100% Chardonnay

HARVEST DATES: September 3 - September 9, 2014

AVERAGE SUGAR: 24.5° Brix | **TA:** 7.0g/L | **PH:** 3.31 | **ALCOHOL:** 14.25%

BARREL AGING: 6 months 40% stainless steel; 50% used French oak, 10% new French oak

BOTTLING DATE: May 1, 2015

CASES PRODUCED: 924

PRICE: CA SRP \$50.00

