



Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2014 GAP'S CROWN VINEYARD CHARDONNAY

KEY POINTS

- Sourced from the 138-acre Gap's Crown Vineyard in the Petaluma Gap on the southern end of Sonoma Mountain
- Petaluma Gap's geography creates a fog and breeze pocket unique in the Sonoma Coast
- Cool temperatures keep pH values low while preserving the fruits' natural acidity
- Zero malolactic fermentation preserves the wine's naturally crisp acidity
- Bottled unfinned and unfiltered

TASTING NOTES

- The 2014 Gap's Crown Vineyard Chardonnay is racy, mineral-laden, structured & precise, with racy acidity. It is classically structured, with ample weight, offering a nice balance of flavor, alcohol, pH and tannin.
- 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 | ALCOHOL: 14.25%

PH: 3.31 | TA: 7.0g/L

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

BOTTLING DATE: May 1, 2016

CASES PRODUCED: 924

PRICE: CA SRP \$50.00

