

Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2015 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 be a terrible 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 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 After three abundant, mild harvests in a row, the 2015 kicked off with unseasonably warm temperatures, resulting in early budbreak and bloom. Colder temperatures in May (the peak of bloom) caused some uneven fruit set which ultimately resulted in a smaller crop compared to previous years. Harvest was one of the earliest on record on the valley floor. The ongoing drought continued to be a concern, though Napa Valley received 75% of normal rainfall.

The 2015 Gap's Crown Vineyard Chardonnay offers up bright fruit aromas of citrus, fresh apple, pear and white peach along with hints of warm brioche and baking spice, with subtle floral notes on the finish. The flavors are crisp and steely with juicy citrus fruit finishing with flint and mineral.

BLEND: 100% Chardonnay

HARVEST DATES: September 7, 2015

AVERAGE SUGAR: 24.5° BRIX | **TA:** 8.0g/L | **PH:** 3.24 | **ALCOHOL:** 14.25%

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

BOTTLING DATE: April 25, 2016

CASES PRODUCED: 526

PRICE: CA SRP \$50.00

