

*Cabernet Sauvignon*  
ELEVATED™



ROBERT CRAIG WINERY

## 2016 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 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** 2016 in Napa Valley was considered an "exceptional vintage," with ideal growing conditions, moderate yields and superb wine quality. The early, moderate weather and lack of significant heat events made for one of the best quality vintages of recent memory. Compared to the previous four vintages, 2016 saw wetter spring soil conditions, requiring careful canopy maintenance. Yields were moderate to below average going into harvest. Varietal character and depth in the fruit was excellent.

The 2016 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:** 7.9g/L | **PH:** 3.38 | **ALCOHOL:** 14.65%

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

**BOTTLING DATE:** May 5, 2017

**CASES PRODUCED:** 469 | **PRICE:** CA SRP \$55.00

