

2017 GAP'S CROWN VINEYARD CHARDONNAY



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.

| | |
|---------------|--|
| APPELLATION | Sonoma Coast |
| VARIETAL(S) | 100% Chardonnay |
| VINEYARD | 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. |
| 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. |
| TASTING NOTES | Crisp pear and bright lemon aromas, highlighted by hints of wet stone and lemon peel. The round lifted body presents beautiful flavors of pear, citrus and crisp apple with toasted coconut and pie crust accentuating the long lively finish. |

2017 GAP'S CROWN VINEYARD CHARDONNAY



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.

| | |
|---------------|--|
| APPELLATION | Sonoma Coast |
| VARIETAL(S) | 100% Chardonnay |
| VINEYARD | 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. |
| 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. |
| TASTING NOTES | Crisp pear and bright lemon aromas, highlighted by hints of wet stone and lemon peel. The round lifted body presents beautiful flavors of pear, citrus and crisp apple with toasted coconut and pie crust accentuating the long lively finish. |

2017 GAP'S CROWN VINEYARD CHARDONNAY



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.

| | |
|---------------|--|
| APPELLATION | Sonoma Coast |
| VARIETAL(S) | 100% Chardonnay |
| VINEYARD | 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. |
| 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. |
| TASTING NOTES | Crisp pear and bright lemon aromas, highlighted by hints of wet stone and lemon peel. The round lifted body presents beautiful flavors of pear, citrus and crisp apple with toasted coconut and pie crust accentuating the long lively finish. |

2017 GAP'S CROWN VINEYARD CHARDONNAY



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.

| | |
|---------------|--|
| APPELLATION | Sonoma Coast |
| VARIETAL(S) | 100% Chardonnay |
| VINEYARD | 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. |
| 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. |
| TASTING NOTES | Crisp pear and bright lemon aromas, highlighted by hints of wet stone and lemon peel. The round lifted body presents beautiful flavors of pear, citrus and crisp apple with toasted coconut and pie crust accentuating the long lively finish. |