

Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2017 GAP'S CROWN VINEYARD CHARDONNAY

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. We get our fix at The Hog Island Oyster Bar in the Oxbow Market. A big, buttery, low acid, oaked-up Chardonnay would be a terrible fit for such delicate, complex fare. With zero malolactic, 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.

The 2017 Gap's Crown opens with 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.



VINEYARD

- Gap's Crown Vineyard is situated on the southern end of Sonoma Mountain, sitting at the "crown" of the hillside.
- 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 unique in the Sonoma Coast.
- Cool temperatures, low pH values and high natural acidity produce wines of truly stunning vibrancy year after year.

VINTAGE

- 2017 kicked off with a wet winter and warm springtime that had the vines cranking.
- Summer saw 2 heat spikes, but the actual ripening period for Mountain Cabernet was fair, cool and prolonged in September.
- 2017 was ideal ... until the devastating fires ripped through Sonoma and Napa counties.
- For the fruit already safe in the cellar, wines extracted easily and exhibited purity of flavor and structure with freshness and finesse.
- Mild weather during ripening preserved acid and allowed for picking at perfect sugar levels.

BLEND 100% Chardonnay

HARVEST DATES 9/8/17 - 9/16/17

AVERAGE SUGAR 23.1° Brix

TA 57.4g/L **PH** 3.28

ALCOHOL 14.1%

BARREL AGING 6 mo. 40% stainless steel; 60% older French oak; 10% new

BOTTLING DATE May 3, 2018

CASES PRODUCED 245

PRICE CA SRP \$55.00