

*Cabernet Sauvignon*  
ELEVATED™



ROBERT CRAIG WINERY

## 2018 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. Only 145 cases were made.

**A judicious amount of new French oak was involved to round the shoulders a bit, but this Chardonnay maintains its vibrant edge. Orange rind, smooth stream pebbles and the chalky soils of the vineyard all make an appearance in the glass. Showing beautifully now but will easily handle fifteen to twenty years in the cellar.**



### 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

- The 2018 vintage kicked off with heavy winter rains and record rainfall
- Budbreak and bloom arrived right on time
- A cool spring and summer pushed harvest well into September & October
- Overall, the vintage was marked with exceptional quality and increased yields in the Napa Valley in general.
- With several pruning passes to ensure fruit intensity, from mountain to valley vineyards throughout Napa, quality was very good.

**BLEND** 100% Chardonnay

**HARVEST DATES** 9/28/18

**AVERAGE SUGAR** 23.2° Brix

**TA** 7.2g/L **PH** 3.38

**ALCOHOL** 13.53%

**BARREL AGING** 6 mo. 35% stainless steel;  
50% older French oak; 15% new

**BOTTLING DATE** May 1, 2019

**CASES PRODUCED** 145

**PRICE** CA SRP \$55.00