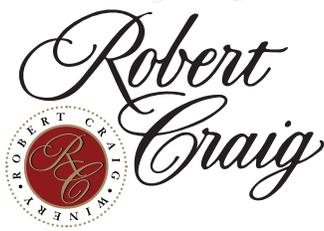




*Cabernet Sauvignon*  
**ELEVATED™**



ROBERT CRAIG WINERY

## 2019 GAP'S CROWN VINEYARD CHARDONNAY



Though we are known as a cabernet house here at Robert Craig Winery, our single vineyard Chardonnay exemplifies our guiding philosophies as a producer: farming for intensity, minimal intervention in the winery, structure, and longevity. Our Gap's Crown Vineyard Chardonnay is without peer when it comes to vineyard site display in the finished wine. We are able to obtain enough fruit each year to produce around 250 cases of this linear, racy, mineral-laden Chardonnay from the top of the Petaluma Gap.

**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

- 2019 was a terrific vintage for cool Sonoma Coast varieties. Ample Spring rains allowed the vines to relax while producing a much smaller yield than the bountiful 2018 vintage.
- The growing season was long and even without major heat spikes during the harvest.
- Even with the low yields, several passes to drop fruit in the vineyard resulted in explosive flavors in the berries.
- The 2019 has a wonderful roundness in texture with a brace of acid to keep the wine lively on the palate.

<b>BLEND</b> 100% Chardonnay	<b>AGING</b> 6 mo. in 40% stainless steel, 60% French oak (10% new/50% neutral)
<b>HARVEST DATES</b> 10/4/19	<b>BOTTLING DATE</b> May 1, 2020
<b>AVERAGE SUGAR</b> 23.6° Brix	<b>CASES PRODUCED</b> 247
<b>TA</b> 6.8g/L <b>PH</b> 3.37	<b>PRICE</b> CA SRP \$58.00
<b>ALCOHOL</b> 13.5%	