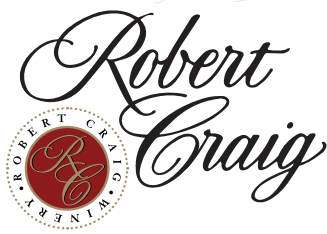


Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2022 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 a scant 250 cases of this linear, racy, mineral-laden Chardonnay from the top of the Petaluma Gap.

As the 2022 growing season got underway throughout the vineyards of Northern California a cold, wet winter season gave way to a warm spring that featured early bloom yet prolonged set. While yields were down, quality was exceptional as the harvest kicked off slightly early. Look for bright tangerine rind, and stone fruit notes, alongside the smooth stream pebble minerality typical of this vineyard. Fermented in neutral barrels to preserve freshness and sense of site.

VINEYARD

- Gap's Crown Vineyard is situated on the southern end of Sonoma Mountain, sitting at the "crown" of the hillside at 300-900' elevation.
- The 137-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

- After a cold wet winter, 2022 saw warm spring weather that brought early bloom to the vineyards of Napa and Sonoma.
- Some vineyards that flowered during a cold stretch set less fruit than normal, lowering overall yields.
- Harvest kicked off mid-August, and a heat wave arrived over Labor Day, keeping growers on their toes.
- Elevated vineyards fared well, and temperatures cooled allowing the rest of the fruit to ripen to full potential.

BLEND 100% Chardonnay	AGING 9 mo. in 80% older French oak, 20% French oak
HARVEST DATES September 10, 2022	BOTTLING DATE May 22, 2023
AVERAGE SUGAR 23.6° Brix	CASES PRODUCED 215
TA 7.1 g/L PH 3.38	PRICE CA SRP \$58.00
ALCOHOL 13.5%	