



2016 Chardonnay Gap's Crown Vineyard - Sonoma Coast

THE VINEYARD

Gap's Crown Vineyard is situated on Roberts Road just above the Sangiacomo Vineyard. This is a high-end hillside vineyard that has been quickly gathering acclaim. 2016 was our third vintage producing Chardonnay from this vineyard after making Pinot noir from the same site since 2007. We source Chardonnay grapes from two distinctive blocks within the vineyard. The Clone 95 block was planted in 2004 on 16-16 rootstock and has a beautiful south facing aspect. The Clone 76 block was also planted in 2004 on RG rootstock and is planted running over a ridgeline with a variety of exposures. Both blocks start off in sandy loam with alluvial gravel, and as they ascend up hill, the soils change into black, iron rich loam with higher proportions of volcanic rocks. Clusters are typically small and dense with prominent hen and chick berries.

WINEMAKER NOTES

In 2016, California experienced a fifth year of severe drought conditions, resulting in small grape clusters with tiny berries. Yields were slightly higher than in 2015 as the vines were more in balance. Moderate summer temperatures allowed sugar levels and flavor development to progress slowly and evenly. A few brief heat spikes gave way to a cooler than normal August, allowing for longer hang times without rapid sugar accumulation. The resulting wines are robust with deep, concentrated flavors combined with a remarkable freshness. We were particularly impressed with the expressive flavors and rich character of Chardonnay grapes in the 2016 vintage. The Gap's Crown Chardonnay was harvested at night and gently whole-cluster pressed. The juice was fermented at a low temperature to maintain the delicate aromatics of the fruit before being aged in French oak barrels.

FERMENTATION & BOTTLING DETAILS

- 100% Chardonnay
- Pressed whole-cluster
- Fermented in French oak barrels
- 75% malolactic fermentation
- Native yeast
- 30% new French oak
- Bottled unfiltered
- Bottled August 2017

FINISHED WINE DETAILS

- Alcohol: 14.2%
- pH: 3.47
- TA: 6.3 g/L
- Release date: Fall 2018
- Retail price: \$45
- 300 cases produced
- AVA: Sonoma Coast



TASTING SALON

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ABOUT THE WINERY

Based in the town of Sonoma, Sojourn Cellars is a highly acclaimed winery specializing in the production of artisan Pinot noir, Chardonnay, and Cabernet Sauvignon wines.

We source fruit from celebrated vineyards in both Sonoma and Napa Counties, and we help direct farming operations to assure that our grapes are produced using world-class growing techniques. We have consistently produced high-quality wines with a hands-off natural winemaking style that showcases the character and personality of individual vineyards.

Craig Haserot
Proprietor

Erich Bradley
Winemaker

Randy Bennett
Associate Winemaker