



# 2014 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. 2014 was our inaugural 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 a 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

The 2014 growing season began very early with winter drought conditions leading to early bud break and one of the earliest harvests on record. March rains fueled the vines and moderate summer weather allowed the grapes to develop at an even pace. We began picking in late August as the grapes achieved optimal ripeness. All of our Pinot noir and Chardonnay grapes were picked by the end of September. The two Chardonnay blocks were harvested a week apart and each was whole-cluster pressed and settled overnight before being racked to barrel. Fermentation began naturally and temperatures were maintained between 60F and 65F to retain bright aromatics and minerality characteristic of the vineyard. After primary fermentation, the wines completed malolactic fermentation and were aged for 11 months in French oak.

## FERMENTATION & BOTTLING DETAILS

- 100% Chardonnay
- Pressed whole-cluster
- Fermented in French oak barrels
- 100% malolactic fermentation
- Native yeast
- 30% new French oak
- Bottled unfined
- Bottled September 2015

## FINISHED WINE DETAILS

- Alcohol: 14.2%
- pH: 3.51
- TA: 6.1 g/L
- Release date: Fall 2016
- Retail price: \$45
- 225 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