

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. 2017 was our fourth vintage producing Chardonnay from this vineyard after making Pinot noir from the same site since 2007. We source Chardonnay grapes from three 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 and 96 blocks were also planted in 2004 running over a ridgeline with a variety of exposures. All of these 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

The 2017 vintage endured tragic wildfires that were driven by 80 mph winds on October 8-9. The fires devastated Napa and Sonoma counties, destroyed more than 8,000 structures, took 44 lives and disrupted winery operations for several days. Fortunately, all of our Chardonnay grapes were picked prior to the fires and there was no impact to our 2017 Chardonnay wines. Balanced vines and temperature fluctuations resulted in layers of flavors and complexity in the wines. The overall high quality of the vintage is a blessing after such challenging events. The Gap's Crown Chardonnay blocks were 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. The synergy of the three blocks was impressive in 2017, offering an Old World character while retaining a New World charm.

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 2018

FINISHED WINE DETAILS

- Alcohol: 14.2%
- pH: 3.52
- TA: 6.1 g/L
- Release date: Fall 2019
- 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.