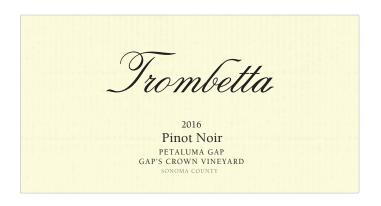


Limited production wines by mother-and-daughter duo Rickey Trombetta Stancliff and winemaker Erica Stancliff. We select clones of Pinot Noir and Chardonnay that exemplify the rich minerality, soils and cool weather of the Sonoma Coast, resulting in a beautifully balanced wine, enhancing every meal. Each and every bottle has been hand harvested and hand produced.



2016 Pinot Noir

PETALUMA GAP

GAP'S CROWN VINEYARD 313 cases

Rich aromas of pomegranate, blue and purple fruit with subtle hints of spice and vanilla on the nose. Fresh blueberry, dark cherry and pomegranate finished with structure and a long finish of rich dark fruit.

Alcohol 14.2%

PRODUCTION NOTES

VINEYARD PROFILE

VINEYARD

Gap's Crown Vineyard

CLONE

115, 667, 777

VINEYARD AGE

Planted from 2002 to 2005

SITE

Located in the Petaluma Gap AVA. West facing hillside of Sonoma Mountain, multiple exposures.

SOILS

Sandy Loam

Yield

2.3 tons/acre

HARVEST

HARVEST DATES

September 9 & 14, 2016

HARVEST BRIX

24-25.5

GROWING SEASON

2016 delivered moderate weather conditions creating an ideal growing season. The cool climate weather and typical Sonoma Coast fog patterns throughout most of August allowed the grapes to ripen at an optimal pace. Flavors at harvest were exceptionally great, giving us a solid base for our second release of Chardonnay.

WINEMAKING

WINEMAKER

Erica Stancliff

Night hand-harvested grapes

Tank settled

Fermented with native yeast

Native malolactic fermentation in

barrels

Aged 8 months on lees in French oak barrels (40% new, 60% neutral)

Unfined and unfiltered.