



2013 CHARDONNAY GAP'S CROWN VINEYARD

On the western edge of Sonoma Mountain, this 138-acre hillside vineyard has extremely stony soils and low yields that crowns, if you will, The Petaluma Gap. This gap in the coastal mountain range draws cooling ocean wind and fog from the Bodega Bay inland. Cool temperatures, low pH values and high natural acidity produce wines of stunning vibrancy.

APPELLATION Sonoma Valley

VARIETAL(S) 100% Chardonnay

WINE PROFILE Bright fruit aromas of citrus, apple, pear and white peach along with hints of brioche and baking spice followed up with a subtle floral note. The flavors are crisp and steely with juicy citrus fruit finishing with flint and mineral.

FOOD PAIRING This bright, mineral-laced Chardonnay begs to be paired with fresh oysters, bouillabaisse or sauteed halibut with butter and a healthy squeeze of lemon.



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