

GARY FARRELL

VINEYARDS & WINERY

2022 Gap's Crown Vineyard Pinot Noir Petaluma Gap

VINEYARDS & VINTAGE NOTES

This picturesque vineyard has quickly risen to the top echelon of Sonoma County Vineyards and is highly sought after by winemakers all over California. First planted in 2002, Gap's Crown includes 106 acres of Pinot Noir and 32 acres of Chardonnay. The vineyard is in the Petaluma Gap AVA in southwest Sonoma County where the climate is highly influenced by the effects of the coastal fog from the Pacific Ocean. Spanning the foothills of Sonoma Mountain, the vineyard offers a variety of soil types at elevations of 300 to 800 feet above sea level, with steep hillsides to promote natural airflow and soil drainage. Steep slopes and rocky soils create vine stress that yields rich, concentrated, structured wines. 2022 can best be described as "early". It began with a cold, dry winter that led to early bud break. Serious frost in April and an unexpected hailstorm in May caused damage to new growth and flowers, impacting yields. Hot Summer temperatures led to an early onset of harvest, with harvest ending on September 9th, the earliest in our winery history. Despite the rapid pace, flavors and tannin were concentrated and acidity was vibrant, creating wines that rival those of the beautiful 2021 vintage.

WINEMAKING NOTES

Grapes were harvested in the early morning hours then brought to the winery for hand sorting, where 63% of the grapes were de-stemmed, then transferred to open top tanks, while 37% of the fruit was added on top as whole clusters. The juice allowed to cold soak for 5 days before fermentation. During fermentation, the cap was gently punched down (2-3 times per day) with an occasional juice pump over. After fermentation, the new wine stayed in tank for 10-15 days of extended maceration to soften tannins and develop more complexity before being gently pressed off its solids, inoculated for malolactic fermentation, and racked into 40% new French oak barrels for 15 months of barrel aging on primary lees.

TASTING NOTES

Leaning into the vineyard's windswept, coastal character, this Pinot Noir opens with an aromatic lift of cranberry, boysenberry, and citrus peel layered with eucalyptus, thyme, and the earthy freshness of wet leaves. The palate is structured yet energetic, with tart red fruit, black tea, and a touch of fresh mint carried by fine, grippy tannins and bright acidity. This is the bottle to open after a long day outdoors, the perfect match to crisp air and an evening of lively conversation. Focused and savory, it finishes with a subtle cedar note and a lingering sense of place that defines Gap's Crown.



APPELLATION
Petaluma Gap

COMPOSITION
100% Pinot Noir

FERMENTATION & AGING
15 months, 40% new
French oak

ALCOHOL
13.6%

PH / T.A.
3.31 / 6.90 gm/L

PRODUCTION
440 cases

BOTTLING DATE
May 2024

RETAIL PRICE
\$95.00



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