

GARY FARRELL

VINEYARDS & WINERY

2020 GAP'S CROWN VINEYARD PINOT NOIR PETALUMA GAP

Vineyards

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. Originally a part of the southern section of the Sonoma Coast AVA, the vineyard is now a part of the newly created 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.

Vintage

What an interesting year 2020 was around the world, and here in wine country as well. The growing season began with one of the driest winters in memory, and certainly the driest February in recorded history. The dry weather continued through the spring months and even into summer, leaving the vines with very little soil moisture to maintain a healthy canopy. Water stress can create beautifully concentrated wines, and that's precisely what we're observing. Budbreak and flowering began a couple of weeks ahead of the previous season, indicating an early onset of harvest. The summer weather was relatively mild, with very few heat spikes, so the vines soaked up the sun, producing a beautifully balanced crop with small to moderately sized clusters. Moving into late summer, veraison was early, but the weather and the crop were looking pretty close to ideal. In the middle of August, wildfires caused several interruptions and cut the harvest short by a great deal, but neither the winery nor the vineyards suffered damage.

Winemaking

Grapes were harvested in the cool morning hours and brought to the winery. After careful hand sorting, ~70% of the fruit was gently de-stemmed, then transferred to small, open-top tanks, and 30% of the fruit was added later as whole clusters. The juice was chilled to 45°F and allowed to cold soak for five days before fermentation was started. During fermentation, the cap was gently punched down 2-3 times per day. After fermentation, the new wine and its solids were allowed to sit in a tank for 10-15 days of extended maceration, a period during which the tannins soften, and the primary fermentation esters develop more complexity. The wine was then gently pressed off the skins and seeds, inoculated for malolactic fermentation, and racked into 40% new French oak barrels (light toast François Frères, Tonnellerie O, & Ana Selection) for 15 months of barrel aging on primary lees.

Tasting Notes

Dark and lush at first swirl, notes of black plum, cherry cola, and blackberries fill the glass. Ample layers of cedar, spice, tobacco leaf, and dried meats provide depth and intrigue. An array of fresh mushrooms, black tea, and violets complement the rustic profile. This wine is notably full-bodied, with a dense mid-palate that carries through to a persistent, lingering finish.

Appellation

Petaluma Gap

Vineyards

Gap's Crown

Composition

100% Pinot Noir

Fermentation & Aging

15 months in 40% new French oak

Alcohol

14.1%

pH / T.A.

3.29 / 6.9 gm/L

Production

214 Cases

Bottling Date

January 26, 2022

Release Date

February 2024

Retail Price

\$90