

GARY FARRELL

VINEYARDS & WINERY

2021 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. 2021 was a spectacular vintage. It was a drought year, so Mother Nature was responsible for trimming yields and producing a plentiful and beautifully balanced crop. The summer months gave us perfectly moderate ripening weather with very few heat spikes, allowing the grapes to ripen evenly while yielding excellent hang time to develop lots of flavor and produce world-class wines.

WINEMAKING NOTES

Grapes were harvested in the early morning hours then brought to the winery for hand sorting, where 70% of the grapes were de-stemmed, then transferred to open-top tanks, while 30% 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 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

The long growing season of this vineyard often provides a Pinot Noir with some muscle, but the 2021 is a graceful wine showing less power and more finesse. The nose is a piquant blend of black cherries, orange peel, and a lift of mountain sage. The almost full-bodied palate and lush texture are beautifully framed by firm tannins and ample acidity, showcasing more of the striking fresh orange and dark cherry flavors layered over Earl Grey tea. A satisfying sip that leaves a lasting impression.



APPELLATION
Petaluma Gap

COMPOSITION
100% Pinot Noir

FERMENTATION & AGING
15 months, 40% new
French oak

ALCOHOL
14.1%

PH / T.A.
3.36 / 6.70 gm/L

PRODUCTION
442 cases

BOTTLING DATE
February 2023

RELEASE DATE
September 2025

RETAIL PRICE
\$95.00



garyfarrellwinery.com

10701 Westside Road | Healdsburg, CA | 95448 | 707-473-2900