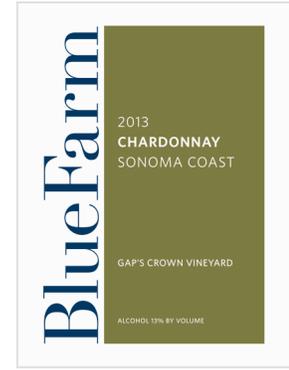


BlueFarm

2013 Chardonnay, Gap's Crown Vineyard, Sonoma Coast

case production: 186 SRP: \$55

Gap's Crown is one of the highly acclaimed Sonoma Coast Vineyards. Perched on the western edge of Sonoma Mountain at as much as 840 ft, above sea level, the vineyard takes advantage of the steep Sonoma Mountain hillside. Our Chardonnay block is planted on one of the steepest parts of the vineyard, giving it the need afternoon sun to ripen on such a cool site. When Anne samples the vineyard it reminds her of the Rhine Valley.



Closest Town: Petaluma

Rootstock: Riparia Glorie

AVA: Sonoma Coast

Soil Type: Brown Clay Loam & Gouling Series

Varietal: Chardonnay

Row Orientation: East/West

Planted: Early 2000s

Clone(s): Dijon 75

The Vintage

"2013 was more of an average growing season here in northern California. The year went down as one of the driest years on record, but we got some nice winter rains in November and December of 2012. A warm January and February caused early budbreak. The mild temperatures brought us an early flowering in the first week of May. A cool summer slowed the season down. Berries and clusters were small giving us great flavors and intensity." – Anne Moller-Racke

Vintage: 2013

Type of Tank: Stainless steel

Harvest Date: August 26, 2013

Barrel Program: 40% new tight grained French oak, Siruge

Harvest Brix: 22

Bottling Date: March 20, 2015

Harvest pH: 3.2

Bottling % Alcohol: 13.0%

Harvest TA: 8.94 g/L

Bottling pH: 3.14

% Whole Cluster: 100%

Bottling TA: 9.09 g/L

Days in Tank: 24 hrs for chilling and settling

Case Production: 186

SRP: \$55

Winemaking Notes: Flinty, mineral, river-stone and lemon pith. A wine of precision.

Blue Farm

Founded on Anne Moller-Racke's 30-plus years of winegrowing in Sonoma, Blue Farm was conceptualized in 2001 during her planting of Anne Katherina, Blue Farm's first estate vineyard. Blue Farm believes that an intimate understanding and connection to our vineyards is core to making site-specific Chardonnay and Pinot Noirs of the highest quality.

www.bluefarmwines.com