



Double Gold Medal and Best White Blend
2016 San Francisco
International Wine Competition
A blend of Sauvignon Blanc, Semillon and Viognier

2015 Baby Blue Blanc, Sonoma Coast

Blue Rock Winery is thrilled to announce the limited release of our first white wine – Baby Blue Blanc. With the national excitement and recognition for our Baby Blue Bordeaux blend, we knew it was time to create a sibling for our fastest selling wine. We collaborated with celebrated white wine specialist Kent Humphrey, scouring the cool climate vineyards of the Sonoma Coast to find just the right fruit to create a white wine worthy of the name Baby Blue.

We looked back across the pond to the roots of our Baby Blue red blend and realized that what makes Bordeaux red so interesting (soil, minerals, great variety of grapes) also works for Bordeaux blanc. With this in mind, we set out to make the most drinkable and elegant blend we could from the traditional Bordeaux white grapes of Sauvignon Blanc and Semillon. However, we did not stop there. We found a small, amazing parcel of Viognier, grown in the very coolest part of the Sonoma Mountain and felt that it would give Baby Blue Blanc an aromatic “pop!”

The Result is a wine that is both fresh and rich, a rare combination that appeals to all the parts of the palate. The finish is lingering, allowing Baby Blue Blanc to be enjoyed on its own year-round. However, it’s magic when paired with food, from standard American fare to something much more exotic.



Our 2015 Baby Blue Blanc is a harmonious blend of Sauvignon Blanc and Semillon sourced from three distinct sub-regions of the Sonoma Coast — the Fort Ross-Seaview area, the northeastern Russian River Valley and the southeastern corner of the Sonoma Coast AVA proper. These are all complemented by 15% Viognier primarily from the western peak of Sonoma Mountain. The Sauvignon Blanc contributes its signature citrus high notes and bright acidity, supported by an alluring textural component from the Semillon, all rounded out by tropical and floral tones from the gorgeous mountain Viognier. To achieve layering and complexity, we employed both barrel fermentation at cellar temperatures and stainless steel tank fermentation at extremely cold temperatures, along with a modest but meaningful contribution of roughly 5% new French oak.

46% Sauvignon Blanc
39% Semillon
15% Viognier

Only 525 cases Produced
13.7% Alc
3.22 pH
7.0 TA
Dry – only 0.29% RS (2.9 g/L)