



## ALEXANDER VALLEY CABERNET SAUVIGNON

**W**e believe that small is beautiful,” says Kenneth Kahn, owner and proprietor of Blue Rock Vineyard in the Alexander Valley. “We also believe that place is paramount.” Blue Rock’s 100 acre estate, directly adjacent to the iconic Silver Oak Winery in Sonoma County, is a testament to an extremely unique combination of soil type and micro-climate, as well as a hands-on, family-run winegrowing regimen that carries from vineyard all the way to bottle. As Kahn describes it, “I have an old-world attitude that is becoming less common in California... I have a lifelong love and dedication to one unique property.”

Blue Rock is named after the soils found in the vineyard, which are high in serpentine, a blue-colored rock that is high in magnesium. The serpentine rocks and boulders in the soil lend a unique flavor profile to the fruit, and also naturally reduce yields, which average less than 2.5 tons per acre. Blue Rock’s vineyards are blessed with a climate of cool mornings and warm days, providing the perfect combination for Bordeaux varietals to develop clarity and finesse. The 46-acre hillside vineyard



sits at an elevation ranging from 300 to 600 feet above the valley floor, with vines densely planted. The vineyard staff stay on year-round and have an intimate relationship with the vines, managing every aspect of growing until the grapes are taken into the winery, which is also on-site. “Our vine-by-vine knowledge of the vineyard has allowed for a process of self-improvement every year; we control the wine-making process from beginning to end.”

“Very elegant, feminine, yet with the power of an athlete,” states Bill Nancaro, the winemaker for Duckhorn, about Blue Rock’s Cabernet. Steve Heimoff echoes this sentiment, adding that “these wines will silence the critics of California Cabernet who say that it is too big to have with food.”

“I want our wines to be subtle, aromatic, and with the layers of flavor that get more interesting with the next glass,” says Kahn. The vineyard has a rich history: it was originally planted in the late 1800’s by Italian immigrants, and once housed a winery known as Villa Maria. *(continued on page 2)*

BLUE \* ROCK



“I got into the business because I loved wine as a consumer,” says Kahn. “I have a cellar that is not a collector’s cellar; it’s a drinker’s cellar. I’ll buy off-vintages of Bordeaux because I’m going to drink them, not give them to my kids.” Kahn’s love of wine led him to finally pursue his dream of owning a vineyard, farming it, and producing a world-class wine. But due to cost, he had to take it step by step. Kahn and his wife, Cheryl, moved from their hometown of Memphis and purchased the estate in 1987. They began by replanting the vineyards, finishing with the Syrah block in 1993. Initially they worked only in the vineyard, and sold their grapes to other wineries. “I started as a winegrower,” he says proudly, “and in doing so, I learned that the property was really something unique and special.”

Blue Rock keeps it simple: they make only a few wines, and 100% of the fruit comes from the estate vineyard. Blue Rock Cabernet Sauvignon is their flagship wine, and is predominantly Cabernet from the most mature blocks, with smaller amounts of Cab Franc, Merlot, Malbec or Petit Verdot blended in. Best Barrels is just that - a very small lot of wine made from the best barrels in the winery each vintage, and very limited in quantity.