

BLUE ROCK

2018 Baby Blue Chardonnay Gapstone Vineyard, Petaluma Gap



Winemaker's Tasting Notes

Our 2018 Baby Blue Chardonnay is the first wine crafted 100% from our new Gapstone Vineyard in the Petaluma Gap. The wine has a pale-yellow tint, which speaks of a seriousness all by itself. From the aroma you recognize that this is indeed a wine of pedigree with notes of baked apple, chalk, brioche, limestone and a whisper of salinity true to its Petaluma Gap designation. An interplay of yellow apple, lemon-lime and subtle apricot flavors are supported by light custard, nutmeg and pie crust notes, all wrapped in a wine of quiet power, poise and superb tension. This is no baby and will convert many who have either forgotten or not yet discovered why Chardonnay has long reined as the king of white wines.

Food Affinities

Scallops, crab or grilled fish would all be wonderful companions. Herbed chicken with a light sauce, anything with mushrooms, risotto, and braised cauliflower will also allow both food and wine to shine in all their glory.

Ageability

Although enjoyable already, this is still a youngster. Prime drinking will likely begin by Thanksgiving, 2022 and reward proper cellaring for another 6-8 years after that.

Technical Data

100% Chardonnay
13.7% Alc.
100% Barrel Fermented
15% New French Oak
14 Months in Barrel
Cases Produced: 236