

BLUE * ROCK

2018 Chardonnay Sonoma Coast



Vineyards

64% Fallenleaf, 27% Green Acres, 09% Stiling.

Winemaker's Tasting Notes

Our 2018 Sonoma Coast Chardonnay begins with a medium straw to extremely pale yellow tint, which speaks of a seriousness all by itself. One sniff and 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 coastal 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 the real deal and will convert many who have either forgotten or not yet discovered why Chardonnay has long reined as the king of white wines. A real treat.

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, 2020 and reward proper cellaring for another 6-8 years after that.

Technical Data

100% Chardonnay
100% Barrel Fermented
25% New French Oak
14 Months in Barrel
13.8% Alc.
3.41 pH
6.8 g/L TA
Bottled: December 2019
Released: April 2020