

# BLUE ROCK

## 2020 Baby Blue Blanc Sonoma County



### Winemaker's Tasting Notes

We continue to refine our craft, always seeking ways to enhance our Sauvignon Blanc white blend. Five choice vineyards contributed to the 96% Sauvignon Blanc for this 2020 cuvée, complemented by 3% Viognier and 1% Semillon for added layering and complexity.

The proprietary blend is our deliberate attempt to marry the best qualities of Sauvignon Blanc with the richer palate of a great Chardonnay. The Sauvignon Blanc gives this wine acid and freshness that makes it wonderful by the poolside on a hot day or, alternatively, with a great meal. The addition of Semillon adds refinement to the texture, while the Viognier lifts the aromas with stone fruits and an exotic touch. The combination has won many fans who heretofore eschewed white wine, in particular, a Sauvignon Blanc.

### Food Affinities

Sauvignon Blanc has a place at the table all year long. Spring and summer come to mind first with fresh veggies, fruits, ceviche, oysters, grilled white fish, poultry and anything else light and refreshing. And then the wonderful truth is that fall and winter also provide ample opportunity to celebrate this delightful varietal. The trick is to seek purity and balance in your winter flavors, where you taste each component on the plate, such as herbed potatoes, fried chicken, whole baked fish and the like, all hearty but well delineated. Fun to explore all year round!

### Ageability

Oh so good right away, but also built to develop for longer than many might expect. The 2020 Baby Blue Blanc should evolve nicely for another 4-7 years under good cellar conditions.

### Technical Data

96% Sauvignon Blanc  
03% Viognier  
01% Semillon  
Fermented 92% stainless steel  
13.5% Alc.  
Cases Produced: 1964 cases  
Bottled: March 2021  
Released: May 2021

**Wine & Spirits**  
MAGAZINE

91 pts

\*2020 vintage



i-winereview.com

91 pts

\*2020 vintage

