

BLUE ROCK

2021 Baby Blue Blanc Sonoma County



Winemaker's Tasting Notes

We love to be creative and to blend wines with intention. Baby Blue Blanc walks a tightrope that delivers the best qualities of Sauvignon Blanc, bright acidity and freshness, yet tempered by the addition of Viognier and Semillon in order to enhance the texture, something that remains elusive to most Sauvignon Blanc bottled on its own.

Here the subtlest shade of pale straw radiates with a purity that seems to first absorb and then reflect back all the light in the room. The sensory dance continues with pristine aromas of fresh-squeezed lime, grapefruit, chamomile tea and a delicate bouquet of exotic flowers, all seamlessly integrated into a fragrant and harmonious whole.

And then we taste the wine and there is a burst of bright citrus, and an ensemble of exotic kiwi, tangy gooseberry and subtle layers of lemongrass. However, what most distinguishes this wine from its brethren is the creamy texture

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 2021 Baby Blue Blanc should evolve nicely for another 4-7 years under good cellar conditions.

A Note About Temperature

Many assume SB is meant to be consumed ice cold. While delightful on a hot day or evening, the full character of this wonderful white will reveal itself as it warms up just a bit. Start at around 50° F if you can, then experience the complete wine as it warms a little more in your glass.

Technical Data

90% Sauvignon Blanc
07% Semillon
03% Viognier
Fermented 92% in stainless steel
13.7% Alc.
Cases Produced: 2300 cases
Bottled: March 2022
Released: May 2022



+91 pts

*2021 vintage



91 pts

*2020 vintage

