

BLUE * ROCK

2020 Viognier

Gapstone Vineyard, Petaluma Gap



Vineyards

Blue Rock's Gapstone Vineyard

Winemaker's Tasting Notes

A pale golden hue announces that 2020 is fresh from a cool climate vineyard, immediately confirmed by enticing aromas of Kiwi, Crenshaw Melon and gentle hint of quince letting you know this definitely is not Chardonnay in your glass. Beautifully balanced on the palate, Viognier is recognized for its naturally creamy texture and this one delivers, showcasing flavors of honeyed poached pear, ripe apricot, orange peel with just enough acidity. It has refinement, making it a stellar companion to a vast array of diverse and exciting dishes.

Food Affinities

This vintage in particular begs for rich cream sauces over poultry, or even a mildly spicy Thai curry. And then there are all the seafood possibilities: Mahi-Mahi, swordfish, crab, lobster, shrimp, and oysters to offer a textural harmony that will absolutely delight. The key is to pair it with something luxurious while not being so heavy as to steal the show.

Ageability

Ready to celebrate right now, the 2020 Viognier should continue to develop nicely for another 3-5 years.

Technical Data

100% Viognier
100% Barrel Fermented
Minimal New French Oak
10 Months in Barrel
14.5% Alc.
Cases Produced: 50
Bottled: July 2021
Released: April 2022