

# BLUE ROCK

## 2022 Baby Blue Chardonnay Gapstone Vineyard, Petaluma Gap



### Winemaker's Tasting Notes

Our Gapstone Vineyard in the Petaluma Gap AVA is home to perfect conditions for a cool climate variety like Chardonnay. Tightly spaced rows of two rigorously selected Chardonnay clones are situated on well drained, silty gravel between a cobbled creek and woodlands of coastal Live Oak. Days begin with early arriving fog and its mid day departure gives way to copious sunshine and a consistent, cool breeze. A direct result of the soil and climate, Gapstone Vineyard Chardonnay's signature aromas and flavors include lemon curd, orange blossom, minerality, lengthy acidity and vibrancy. The 2022 vintage was barrel fermented in a mix of one year old and neutral French Oak. Allowed to undergo a complete malolactic fermentation and lees stirred monthly to add richness and depth. The aromas are vibrant citrus, white blossom, mineral and lightly toasted oak. The palate is generous with layers of pear, lemon cream, hazelnut and stone. The finish is focused, energetic and lifted. The freshness and acidity make Baby Blue Chardonnay fit to be chilled or enjoyed room temperature and poised to compliment a vast array of cuisine.

### 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, 2024 and reward proper cellaring for another 6-8 years after that.

### Technical Data

100% Chardonnay  
13.7% Alc.  
100% Barrel Fermented  
11 months in French oak, 15% new oak  
Cases Produced: 440  
Bottled: August 2023  
Released: February 2024



95 pts

\*2022 vintage



93 pts

\*2022 vintage

