

BLUE ROCK

2023 Baby Blue Chardonnay Gapstone Vineyard, Petaluma Gap



Winemaker's Tasting Notes

Our Gapstone Vineyard is a crown jewel amongst Sonoma County's vineyards. Located in the Northeastern slopes of the Petaluma Gap appellation, it's terroir and character are defined by well drained, silty gravel on a gentle 2% slope, an elevation of 285ft. and visited by the trademark cool ocean breeze and coastal fog. The Calera Chardonnay block sits at the lowest, most Western edge of the vineyard. Being the coolest spot on the vineyard, it is ideal for growing and ripening exemplary Chardonnay.

An extraordinarily late harvest, our 2023 Calera Clone Chardonnay was harvested on October 17th. Harvested at a vibrant and energetic 22° Brix and loads of natural acidity, the juice was barrel fermented mouthfeel and richness and a portion was fermented in stainless steel to retain the bright fruit notes and crisp acidity. The barrel fermented and aged portion was lees stirred weekly for three months and allowed to complete malolactic fermentation. The stainless steel component finished primary fermentation and then we immediately inhibited malolactic fermentation by chilling the tank. Small amounts of Viognier and Semillon were blended for floral notes, viscosity and depth.

Our Baby Blue Chardonnay is crisp, clean, citrusy, floral and elegant. The palate is broad, energetic and zesty with an array of flavors from Meyer lemon, ripe red apple, pear and honey.

Food Affinities

Best enjoyed chilled and young, our Baby Blue Chardonnay will pair well with fresh, rich and flavorful cuisine as well as pools, lakes, beaches, porches, picnics and gatherings.

Technical Data

94% Chardonnay
- 04 % Viognier, 01% Semillon
13.1% Alc.
Aged 10 months
- 60% French oak, 10% new oak
- 40% Stainless Steel tanks
Titratable Acidity (g/L): 6.1
pH: 3.42
Residual Sugar (g/L): dry – 0.3
Cases Produced: 566
Bottled: July 2024
Released: October 2024



95 pts
*2022 vintage



93 pts
*2022 vintage

