

BLUE ROCK

2023 Baby Blue Pinot Noir Gapstone Vineyard, Petaluma Gap



Vineyards

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. Six clones of Pinot Noir were carefully matched to their location and soil types in the Gapstone Vineyard. Baby Blue is a blend of Pommard, 115 and Swan.

An extraordinarily late harvest, the first of our 2023 Pinot Noir blocks harvested was the low yielding Swan clone on October 3rd. The 115 and Pommard were brought in two weeks later on October 17th and 18th. At crush, two unique winemaking methods were imparted, both to add complexity and lift to the wine. First, we filled each vessel with 20% whole clusters to retain brightness and add notes of perfume, and secondly, we added Gapstone Viognier skins from our freshly pressed Viognier grapes. All fermenters were cold soaked for 3 days to capture maximum aromatic potential as well as color. Our Baby Blue Pinot Noir lots were all barrel aged, underwent malolactic fermentation in barrel and were lees stirred once a month to encourage textural elements.

Winemaker's Tasting Notes

Visually, Baby Blue is the definition of ruby in the glass. Aromatically it is very fruit forward showcasing vibrant cherry, cranberry and strawberry. Complimentary floral nuances of rose petal and lavender give the aroma and palate added intrigue and depth. The flavors are centered around a red cherry core with layers of cinnamon, raspberry, fresh strawberry and crushed gravel. True to the vineyard site at Gapstone, the cool climate signatures are the lively acidity and seamless texture. Just a hint of oak gives the wine a tremendous balance of fruit, earth, spice and weight. Best enjoyed between 1 and 5 years, Baby Blue Pinot Noir will pair wonderfully with food, friends, movies, books, sunsets and warm blankets.

Technical Data

100% Pinot Noir
14.1% Alc.
Aged 10 months in French oak, 15% new oak
Titratable Acidity (g/L): 5.0
pH: 3.63
Cases Produced: 1,110
Bottled: July 2024
Released: October 2024



+93^{pts}

*2020 vintage

