

BLUE ROCK

2022 Baby Blue Rosé Sonoma County



Winemaker's Tasting Notes

A generous rosé with a sense of place and intrigue. Our 2022 Baby Blue Rosé fills the senses with aromas of watermelon, Rainier Cherry and geranium while the palate displays weight, persistence and richness. From the first sip throughout the finish, flavors of strawberry jam, raspberry, earthy minerality and baked cherries abound. We leaned on several varieties from both the Blue Rock and Gapstone vineyards to create a dry rosé of incredible complexity and depth. The fresh juice generated when our grapes were crushed showed tremendous elements of fruit, earth, spice and reflected our vineyard sites beautifully. Separating this free run juice and making rosé was the earliest indication validating that we have incredible wines and captured a special vintage of Baby Blue Rosé. Elegant and enjoyable chilled on its own, yet supple and complex enough to pair well with an array of dishes. Truly a rosé for all seasons!

Food Affinities

Rosé is a tremendously versatile wine when it comes to pairing with foods. Its light and bright qualities make it a natural to accompany anything with a bit of spice such as Chinese, Thai, Indian or Mexican fare. Our rosé in particular is also a great match for fish, scallops, oysters, mussels, shrimp, anything that might be pulled from the Mediterranean! You will also find it right at home with your favorite selection of cheese, crackers and olives.

Ageability

Our rosé is crafted for early enjoyment. That said, under proper cellar conditions, our 2022 rosé should develop nicely for another 1-2 years.

Technical Data

38% Petit Verdot, 23% Pinot Noir, 22% Merlot, 10% Malbec, 07% Cabernet Sauvignon
13.7% Alc.
pH: 3.59
TA: 5.6 G/L
RS: 1.8 G/L
Cases Produced: 188
Bottled: February 2023
Released: July 2023