

# BLUE \* ROCK

## 2020 Gapstone Vineyard Chardonnay Petaluma Gap



### Vineyards

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.

### Winemaker's Tasting Notes

The color is a medium straw to extremely pale yellow tint, which speaks of a seriousness all by itself. By the aromatics you recognize that this is indeed a wine of pedigree with notes of baked apple, chalk, brioche, limestone and a whisper of salinity true to its coastal designation. An interplay of yellow apple, lemon-lime and subtle apricot flavors are supported by light custard, nutmeg and pie crust notes, all wrapped in a wine of quiet power, poise and superb tension. This is the real deal and will convert many who have either forgotten or not yet discovered why Chardonnay has long reined as the king of white wines. A real treat.

### 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, 2022 and reward proper cellaring for another 6-8 years after that.

### Technical Data

100% Chardonnay  
100% Barrel Fermented  
14 Months in French oak, 25% new oak  
Alc: 14.4%  
Cases Produced: 199  
Bottled: March 2022  
Released: June 2022