## BLUE\*ROCK

# 2020 Gapstone Vineyard Pinot Noir Petaluma Gap



#### Vineyards

Our Gapstone Vineyard in the Petaluma Gap AVA has the soil, aspect and climate perfectly suited for extraordinary Pinot Noir. Tightly spaced rows of six Pinot Noir 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

A direct result of this terroir, Gapstone Vineyard Pinot Noir's aromas and flavors trend darker and eartheir and include blueberry, Santa Rosa plum, wild berry compote, black tea, cinnamon and minerality. Texturally the tannins are firm and give way to a finish of generous spice and acidity. The exquisite 2020 vintage was hand picked, gently punched down in open top fermenters and aged in French Oak for layers of depth and richness.

#### **Food Affinities**

If ever a wine could be enjoyed with just about any food, this is it. But some of our preferred pairings would include seared salmon, roasted guineafowl, hoisin crispy duck, grilled lamb with herbs and fennel, anything with wild mushrooms, plus dishes accented with cherries, figs or dried cranberries. Coq au vin made with Pinot Noir would also be a fantastic combo. It's hard to go wrong, so be adventurous and enjoy the yum!

### **Ageability**

2020 is an inviting vintage right out of the gate. If you are in a hurry, be sure to give it a couple weeks after it arrives at your door, then enjoy anytime you like! Prime drinking should be from now through 2026.

#### **Technical Data**

100% Pinot Noir 100% Fermented in Small Open-Top Stainless-Steel Tanks 14 Months in French Oak, 35% new oak

Alc: 14.2%

Cases Produced: 274 Bottled: March 2022 Released: July 2022