

BLUE * ROCK

2021 Gapstone Vineyard Viognier Petaluma Gap



Vineyards

100% from our Gapstone estate vineyard at the heart of the Petaluma Gap.

Winemaker's Tasting Notes

A pale golden hue announces that 2021 is fresh from a cool climate vineyard, immediately confirmed by enticing aromas of nectarine, white peach, kiwi, dried candied Meyer lemon and orange blossom letting you know this definitely is not Chardonnay in your glass. This wine has Viognier's signature viscosity yet remains delicate and supple due to its cool climate origins. Once used French oak barrel aging adds texture to the palate while refraining from masking or stealing the spotlight from the expressive vibrant fruit.

Food Affinities

This vintage in particular begs for rich cream sauces over poultry, or even a mildly spicy Thai curry. And then there are all the seafood possibilities: Mahi-Mahi, swordfish, crab, lobster, shrimp, and oysters to offer a textural harmony that will absolutely delight. The key is to pair it with something luxurious while not being so heavy as to steal the show.

Ageability

Ready to celebrate right now, the 2021 Viognier should continue to develop nicely for another 3-5 years.

Technical Data

100% Viognier
100% Barrel Fermented
16 Months in Once Used French Oak
12.7% Alc.
Cases Produced: 97
Bottled: January 2023
Released: May 2023