BLUE*ROCK

2023 Gapstone Vineyard Viognier 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. The Viognier block surrounds two amazing Coastal Live Oaks near the most Western edge of the vineyard. Being the coolest spot on the vineyard, it is ideal for growing and ripening exemplary Viognier.

An extraordinarily late harvest, our 2023 Viognier was harvested on October 11th. Harvested at a vibrant and energetic 22.7° Brix with copious natural acidity and the juice was partitioned in half after cold settling. One half fermented in once used French Oak barrels for mouthfeel and texture and the other half was fermented in stainless steel to retain the unique floral and mineral notes. The barrel fermented and aged portion was lees stirred every other week for two months to impart added viscosity. The stainless steel component finished primary fermentation and then we immediately inhibited malolactic fermentation by chilling the tank.

Winemaker's Tasting Notes

Our Blue Rock Viognier is lithe yet rich, with aromas of honeysuckle, lemon verbena and honey. The palate sings and is a tightly wound expression of Bartlett Pear, almond, mineral and lemon curd.

Food Affinities

Best enjoyed chilled and young, our Blue Rock Viognier will pair well with fresh, rich and flavorful cuisine as well as concerts, stargazing, poolside cabanas and sunsets.

Ageability

Ready to celebrate right now, the 2023 Gapstone Viognier should continue to develop nicely for another 3-5 years.

Technical Data

100% Viognier

10 Months is 50% in Once Used French Oak and 50% in Stainless Steel Tanks 13.1% Alc.

Titratable Acidity (g/L) - 7.3

pH - 3.35

Cases Produced: 143 Bottled: July 2024 Released: October 2024

www.BlueRockVineyard.com