

BLUE * ROCK

2023 Gapstone Vineyard Chardonnay Petaluma Gap, Sonoma County



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

A direct result of the soil and climate, Gapstone Vineyard Chardonnay's signature aromas and flavors include lemon curd, lime zest, starfruit, flinty, minerality and honeycrisp apple. The outstanding 2023 vintage was barrel fermented in French Oak barrels and lees stirred monthly until the New Year. The wine went through full malolactic fermentation and aged on undisturbed lees another six months. The mouthfeel has energy, focus and balance and is complemented with persistent flavors of spiced pear, vanilla and light toast.

Food Affinities

Scallops, crab or grilled fish such as halibut with a squeeze of citrus would all make wonderful companions to this wine. A roasted herbed chicken with a light sauce will allow both the wine and food to shine in all their glory. Our 2023 Gapstone Vineyard Chardonnay can also stand up to richer fish dishes, like grilled salmon or even a pork chop with apples.

Ageability

Although enjoyable already, this is still a youngster. Prime drinking will likely begin by Thanksgiving, 2025 and reward proper cellaring for another 6-8 years after that.

Technical Data

100% Barrel Fermented
14 Months in French oak, 25% new oak
Alc: 14.0%
Cases Produced: 380
Bottled: July 2024
Released: June 2025