

BLUE * ROCK

2019 Baby Blue Blanc Sonoma County



VINEYARDS

41% Knightsbridge, 28% Fallenleaf, 20% Hall Road, 9.7% Regalia, 1.3% Jemrose

WINEMAKER'S TASTING NOTES

Always a special labor of love, the 2019 vintage brought us back to a more traditional white Bordeaux-inspired Sauvignon Blanc blend. It was also the first vintage we had the pleasure of sourcing nearly 10% from Regalia Vineyard, our beautiful new Estate site in the Petaluma Gap. Fermented primarily in stainless steel for freshness and verve, we gained texture and layering with barrel-fermented Semillon and Viognier in the final cuvée.

A luminescent pale straw hue nearly makes you salivate on its own, only to be outdone by gorgeous aromas of lime, kiwi and Asian pear with subtle notes of chamomile and a touch of exotic floral perfume. This continues on the palate with honeydew and passionfruit joining the crisp citrusy flavors, all carried beautifully by wonderful acidity for a long and satisfying finish. While light and refreshing, it offers enough body and length to be a good sipper both poolside as well as at the table.

FOOD AFFINITIES

Sauvignon Blanc offers a fun and dramatic example of wine and food coming together to make each other just that much better. Fruits de mer is a perfect place to start, from scallops, prawns, clams and mussels to just about any sushi, grilled whitefish or a nice petrale sole sautéed in butter, lemon and capers. A little spice also plays wonderfully well with SB, such as Thai, Vietnamese and Mexican fare. And for that warm evening out on the porch, a tomato basil panzanella or anything topped with a tropical fruit salsa will hit all the right notes.

AGEABILITY

Our 2019 Sauvignon Blanc is ready right out of the gate, but you can also set some aside for a little bit later down the road. The 2019 Baby Blue Blanc will evolve nicely for another 3-6 years under good cellar conditions.

TECHNICAL DATA

93.3% Sauvignon Blanc
05.4% Semillon
01.3% Viognier
Fermented 92% in stainless steel, 8% in neutral French oak
14.2% Alc.
3.18 pH
6.8 g/L TA