



Our Artisan, proprietary all-Estate red blend is made in an approachable style that is intended to be delicious on release. It is elegant, refined, aromatic and full of dark fruit flavors. It is Bordeaux varietal based: yet, it is not heavy and therefore, a perfect match for lighter meats. Kenny Kahn. Owner/ Winemaker

Philosophy, Terroir, and Winemaking : Blue Rock Vineyard is a historic wine Estate that first produced wine around 1880. The estate consists of 100 acres, 46 planted to the 5 Bordeaux varieties plus a small amount of Syrah. It is called Blue Rock for the blue pebbles, rocks and boulders of serpentine that dot the landscape and define the wine. We strive for a distinctive wine with balance, elegance and complexity without the heaviness that one finds in some California Cabernet. We farm sustainably with compost and organic inputs whenever possible. We build layers of flavor and complexity by blending varietals and a multiplicity of clones. There are 5 clones of Cabernet Sauvignon, 2 of Merlot, 1 of Cabernet Franc, 2 of Malbec, and 1 of Petit Verdot.

After destemming we meticulously sort the fruit and lightly crush whole berries. The juice is kept on the skins for a cold soak. Alcoholic fermentation is followed by an extended maceration that lasts from 10 to 30 days. Barrel aging is 20 to 22 months in 100% once used French oak from the previous vintage.

Vintage and Winemaker Notes: The 2009 vintage was like a good book with a lousy ending. Following a cold and soggy finish to 2008, late winter and early spring of 2009 were unusually warm and dry. The growing season was uneventful and temperatures were cooler than growers had seen in recent vintages, with fewer heat spikes above 90 degrees in July and August than usual. As September approached, winemakers were worried that ripeness levels lagged, but an extended spell of warm temperatures jumpstarted harvest. Then the rainy season began a few weeks early on October 13. The downpour quickly dumped six inches and then continued intermittently. In the days before the rain, growers scrambled to bring in what they could. With cool and humid days following the rain, rot was a serious concern for growers who still had grapes on the vine.

However, early ripening grapes such as Cabernet Franc and Merlot generally had an excellent year as did the pre-rain blocks of Cabernet Sauvignon. As a result we were able to produce an elegant and layered wine by choosing a large percentage of Merlot and Cabernet Franc for the Baby Blue blend.

What Others are Saying:

Wine Enthusiast December 2011 **91 points :** A lovely wine, drinkable now and over the next few years. Made from Merlot, the two Cabernets and a dash of Syrah, it's rich and lush in blackberry,

blueberry, cured meat, black pepper and cedar flavors, wrapped into smooth, spicy tannins. —S.H. **abv:** 14.1% **Price:** \$25

Winemaker's Notes:

Baby Blue is made primarily from the estate's young vines, and is meant to be softer and more immediately accessible than the deeply structured Blue Rock Cabernet. The wine spends 20 months in French Oak and has been bottled unfined. As a result, Baby Blue is delicious on release and is intended for early consumption or mid-term cellaring. Atypical for a wine at this price, Baby Blue is a serious, elegant and refined Bordeaux blend that has beautiful aromatics, deep black fruit flavors, and great length. Baby Blue is very much in the spirit of Blue Rock Cabernet and it is an outstanding value.

Kenny Kahn: Owner/ Winegrower September, 2011

Statistics:

Winemakers: kenny kahn and Nick Goldschmidt

Appellation : Alexander Valley, Sonoma

Composition: 39 % Merlot,30% Cabernet Sauvignon, 22% Cabernet Franc, 9% Syrah

Fermentation: native and commercial yeast, cold soak, extended maceration, stainless steel

Aging: 22 months in 100% once used French Oak

Cases Produced: 1287 (750ML/12)

Suggested retail: \$25.00



