

# blagden

## *Pinot Noir*

### 2006 | SANGIACOMO ROBERTS ROAD VINEYARD, SONOMA COAST

**Tasting notes:** This wine is a deep, garnet red color with beautiful clarity and brilliance. The nose has hints of red currents, black cherries, and plums layered with vanilla, clove and a rich, spicy-earthiness. The sweet, velvety entry leads to a juicy mid-palate, with a consistent, layered, and long harmonious finish.

Balanced and complex, this wine is drinkable now, but should age nicely for eight or more years.

**Harvest:** 10/19/06. After a judicious field sort and another sort in the winery, we destemmed the grapes (but did not crush them) and sent the must to bins for five day cold soak, nine day fermentation. It rained the first week in October and the grapes weren't in the best condition, so we inoculated with RC212 to kick off the fermentation. Gentle punchdown regime enabled us to extract concentrated flavors and limit overextraction of tannins. After fermentation was complete, we used the JLB basket press, pressed to tank and settled overnight. The next day we barreled down to 100% French oak, 25% new oak (used combination Remond, Cadus, Billon, Francois Freres). Native malolactic fermentation.

Chemistry:  
pH: 3.52  
TA: 6.03 g/L  
VA: 0.507 g/L  
Alcohol: 14.2%  
Inoculated with RC212

Bottled: 8/6/07  
140 cases produced

### 2007 | SANGIACOMO ROBERTS ROAD VINEYARD, SONOMA COAST

**Tasting notes:** This wine shows a deep reddish-purple brilliance with beautiful clarity. On the nose, there is some smoky-toastiness layered with mouthwatering spicy, earthiness. Dark fruits such as black cherries and ripe plums are layered with subtle barrel influences of vanilla and clove. The entry is rich and smooth and seamlessly leads to a plush mid-palate which segues into a long, intense and uninterrupted finish. Well balanced with good acid, this wine will pair well with food. This wine has distinctive 'Pinocity'.

Balanced and complex, this wine is drinkable now, but should age nicely for five to seven or more years.

**Harvest:** 10/8/07. We first sorted in the field during a dawn harvest (after dropping any shriveled clusters the night before), then sorted again in the winery. Destemmed but did not crush and sent to T-bins for five day cold soak and fermentation. After cold soaking, we let the must warm up naturally with no inoculation. The must fermented until finished (six days) with a gentle punchdown regime; we then pressed to tank, settled overnight and barreled down into 100% French Oak, 35% new oak. Used a selection of Remond, Cadus, Billon, and Francois Freres.

Chemistry:  
pH: 3.52  
TA: 5.90 g/L  
VA: 0.620 g/L  
Alcohol: 14.5%  
Native fermentation

Bottled: 9/5/08  
145 cases produced