

# blagden



## *Cabernet*

### 2017 | Cabernet Sauvignon Oakview Vineyard

Blagden is a small producer of Vineyard Designate Pinot Noirs and Chardonnays from the Petaluma Gap and Sonoma Coast and some years a Cabernet from Monte Rosso or a Napa Cabernet. Annual production is usually less than 500 cases and most lot sizes are no bigger than 200 cases. Not all grapes make it into the Blagden production as Catherine Blagden chooses only the best barrels for each vineyard designate blend, assuring the best quality wine from that vineyard. Catherine has an M.S. from UC Davis and has been making wine since 2003. Blagden's 2013 Sangiacomo Pinot Noir won the 11th Annual International Women's Wine Making Competition which was announced in June 2018.

#### **Appellation**

Oakville/Napa Valley

#### **Tasting notes**

Deep, dense reddish purplish in color. THIS IS CAB! Aromas of blueberries, plum, anise and cracked black pepper. On the palate, the complex and integrated flavors of blackberries, cassis with hints of pencil lead and black licorice make the mouth water. This wine's tight, muscular tannins lead to a soft, velvety and long finish.

Balanced and complex, this wine is drinkable now, but should age nicely for another 10 or more years.

#### **Vineyard notes**

This is a small 37-acre vineyard located in Oakville, near the Vaca range, is co-owned by two farming families who planted these Cabernet Sauvignon vines in 2008. The vines are deep rooting, and the soil is clay and well-drained sandy loam, but the farming techniques of minimal irrigation and overcropping yields moderately vigorous vines. The site is influenced by the Bay fog, but afternoons are typically warm and sunny allowing for long hang-time and nicely balanced acidity. The fruit creates a wine that is lush and rich, yet full of juicy fruit and elegant tannins with lovely acidity. The vineyard is CWSA certified.

The grapes were put into tank and after a 5 day cold soak, we inoculated with MT yeast. We used a combination of pumpovers and punchdowns to achieve a mixed must and efficient fermentation. We later inoculated with Oenoferm Alpha for malolactic fermentation

#### **Clone:**

Clone 4

#### **Root stock:**

101-14

#### **Oak:**

100% French, 100% new.  
24 months in barrel

#### **Harvested:**

10/17/17

#### **Bottled:**

9/3/19

#### **Produced:**

140 cases

#### **Released:**

Fall 2021

#### **Finished wine**

pH: 3.94

TA: 5.5 g/L

Alcohol: 14.6%

