

# blagden

## Chardonnay

2017 | Sangiacomo Roberts Road

Blagden is a small producer of Vineyard Designate Pinot Noirs and Chardonnays from the Petaluma Gap - Sonoma Coast and Cabernet Sauvignons from Moon Mountain and Napa Valley. 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 June 2018.

### Tasting notes

Golden foil with green notes and excellent clarity. On the nose, lemon curd, tangerine peel, kiwi, meringue and saline with hints of citrus blossom against a slight vanilla backdrop. As it opens, you can smell night jasmine, apple, honeydew melon and sweet nectarine. On the palate, the velvety entry coats the palate with golden delicious apple, almond and beeswax, citrus peel and pineapple which moves into a firm yet elegant citrus fruit core. This graduates into a long finish with minerality, stone fruits and a subtle oak undertone with racy acidity. It is an organized spectrum of bright flavors that wakes up the senses for food.

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

### Vineyard notes

The Sangiacomo's Roberts Road Vineyard is a 130 acre vineyard; it is a well-drained site planted on a creek bed, initially planted in 1999. Because the fog can often remain until midday, the growing season is long and slow - allowing for nicely ripened fruit, with balanced sugars and acids allowing for complex flavor development. The vineyard is Certified Sustainable - CSWA - and grows cool climate Pinot Noir and Chardonnay. It is always our last vineyard to be picked.

Barrel fermented with native fermentation, inoculated with Chris Hansen 16 for 100% malolactic fermentation

### Clone:

Robert Young (Clone 17) - Block 18

### Root stock:

110R

### Oak:

100% French, 20% new.  
17 months in barrel

### Harvested:

9/25/17

### Bottled:

2/14/19

### Released:

Fall 2021

### Produced:

134 cases

### Finished wine

pH: 3.71

TA: 5.6 g/L

Alcohol: 14.2%

