

blagden

Pinot Noir

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 release, 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.

Appellation

Sonoma Coast, Petaluma Gap

Tasting notes

Beautiful clarity of light ruby that fades to the rim. This wine opens with ripe cherry, cranberry, raspberry, and alpine strawberry with earthy Burgundian scents of forest floor and a tiny bit of black peppercorn. On the palate, this medium weight Pinot shows sweet, ripe cherries, pomegranate and black tea with a touch of orange spice and clove. Lean and elegant with a full mid-palate and a long consistent and lingering finish. It is well integrated with cedar and tar as the wine opens in the glass. This is an earthy, Old World style Pinot Noir.

Balanced and complex, this wine is drinkable now, but should age nicely for another 10+ 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. This is always one of our last vineyards to be picked.

100% destemmed Pinot Noir, due to cooling conditions we only got a 2-day cold soak, native fermentation in open-top fermenters - T-Bins and Macro 48s. Two punch-downs per day. Inoculated with EnoFerm Alpha for malolactic fermentation.

Clone:

115, Swan and 777 - Blocks 11, 21 and 15

Root stock:

101-14

Oak:

100% French oak, 25% new.
17 months in barrel

Harvested:

9/18/17 & 9/28/17

Bottled:

2/13/19

Produced:

140 cases

Released:

Fall 2019

Finished wine

pH: 3.76

TA: 5.9 g/L

Alcohol: 14.3%

