

blagden

Chardonnay

2018 | 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.

Tasting notes

Golden honey in color with excellent clarity. The nose is rich with jasmine, orange blossom, and stone fruit. On the palate, the viscous entry leads to luscious honey blossom, citrus rind and orchard fruit – with a layer of crushed almonds, laced with toasty baking spices. The long, sweet and elegant finish lingers with mouthwatering, and persistent, fresh acidity.

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.

Crushed and pressed, settled overnight in tank then pumped to barrel for 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.
16 months in barrel

Harvested:

10/12/18

Bottled:

2/14/20

Released:

Spring 2024

Produced:

145 cases

Finished wine

pH: 3.52

TA: 6.1 g/L

Alcohol: 14.2%



www.blagdenwines.com