

blagden

Pinot Noir

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 release, assuring the best quality wine from that vineyard. Catherine has an M.S. from UC Davis and has been making wine since 2003.

Appellation

Sonoma Coast, Petaluma Gap

Tasting notes

The nose shows dense pomegranate and rhubarb pie with a backdrop of nutmeg, dark fruits, and clove-spiced forest floor. Luscious and bright, yet weighty on the palate, the fruit and spices burst through. This wine is rich and balanced, confirming the nose as the bright fruit and earthy-spicy flavors envelope the palate and the fresh, sweet tannins balanced with just enough acid, lead to a lovely, long, and mouthwatering finish.

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% crushed and destemmed Pinot Noir, 5 day cold soak, then co-fermented in jacketed tank, 11 days native fermentation, pulled off 15% for concentration. Two punch-downs by hand per day then pressed and sent to barrel. Inoculated with EnoFerm Alpha for malolactic fermentation, stirring until finished.

Clone:

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

Root stock:

101-14

Oak:

100% French oak, 40% new.
16 months in barrel

Harvested:

10/12/18

Bottled:

2/14/20

Produced:

135 cases

Released:

Winter 2024

Finished wine

pH: 3.88

TA: 5.9 g/L

Alcohol: 14.5%



www.blagdenwines.com