

blagden

Chardonnay

2007 | Sangiacomo Roberts Road

Blagden is a small producer of Vineyard Designate Pinot Noirs and Chardonnays from the Petaluma Gap and 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

This wine is light golden in color with brilliant clarity. Pineapple meets lemon zest and rich meringue on the nose. A fat entry leads to a rich, velvety mid palate of citrus, subtle vanilla and toasted hazelnuts with a long, clean, lingering harmonious finish.

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.

Native fermentation in oak barrels, inoculated with Enoferm Alpha for 100% malolactic fermentation

Clone:

Old Wente

Root stock:

110R

Oak:

100% French, 40% new.
11 months in barrel

Harvested:

10/13/07

Bottled:

9/5/08

Produced:

155 cases

Released:

Spring 2012

Finished wine

pH: 3.49

TA: 6.2 g/L

Alcohol: 14.3%



www.blagdenwines.com