

blagden



Pinot Noir

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 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

This wine shows deep reddish-purple brilliance with beautiful clarity. On the nose, there is some smoky-toastiness layered with mouthwatering, spicy earthiness. Dark fruits such as black cherries and ripe plums are layered with the subtle barrel influences of vanilla and clove. The entry is rich and smooth and seamlessly leads to a plush mid-palate, which segues into a long, intense and uninterrupted finish. Well balanced with good acid, this wine will pair well with food. This wine has distinctive 'Pinocity'!

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, 5 day cold soak, native fermentation in open-top fermenters. Two punch-downs per day. Inoculated with EnoFerm Alpha for malolactic fermentation

Clone:

115

Root stock:

101 - 14

Oak:

100% French, 36% new.
11 months in barrel

Harvested:

10/8/07

Bottled:

9/5/08

Produced:

145 cases

Released:

Fall 2012

Finished wine

pH: 3.52

TA: 5.9 g/L

Alcohol: 14.4%

