

blagden

Pinot Noir

2009 | 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

Reddish, purple in color, this wine shows black raspberry and dried roses on the nose with mouthwatering ripe red cherry, cassis, blackberry and some earthiness on the palate. The persistent long finish is bright, focused and silky. Balanced and complex, this wine is drinkable now, but should age nicely for 10+ years. UPDATE Feb 2018 – Lighter in color, a pale-ruby amber. Light to medium weight. Nose of brambly shrub, red fruits that sinks into a dark cola. The tannins are soft, initially lifted by red fruits, it moves into a core of darker tones of rhubarb and dark cherries. The finish is long with Asian spice and Earl Grey tea-like citrus notes. It is very elegant and integrated.

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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, 777 and Swan – Blocks 21, 14 and 11

Root stock:

101 - 14

Oak:

100% French, 25% new.
11 months in barrel

Harvested:

10/3/09 & 10/6/09

Bottled:

8/6/10

Produced:

220 cases

Released:

March 2014

Finished wine

pH: 3.26

TA: 6.7 g/L

Alcohol: 14.1%



www.blagdenwines.com