

# blagden

## *Pinot Noir*

2010 | 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 is rich purple in color and shows black raspberry and black currant on the nose with mouthwatering plum, cassis, blackberry and sweet chocolatey earthiness on the palate. The juicy, persistent finish is long and lush. Updated Oct 2020: This is purplish ruby in color with a shy smoky, earthy nose that opens up to candied cherries and east Indian spice. A firm tannin backbone is wound around a rich, candied raspberry fruit core with some crushed gravel and iodine. The lingering finish brings together earth and spice – and will complement many foods.

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 always one of our last vineyards to be picked.

100% destemmed Pinot Noir, 5 day cold soak, native fermentation in open-top fermenters keeping the clones separate. Two punch-downs per day. Inoculated with EnoFerm Alpha for malolactic fermentation.

### **Clone:**

115, Swan, Pommard and 777 – Blocks 11, 21, 10 and 15

### **Root stock:**

101 - 14

### **Oak:**

100% French, 38% new.  
11 months in barrel

### **Harvested:**

10/9/10 & 10/12/10

### **Bottled:**

9/7/11

### **Produced:**

220 cases

### **Released:**

Spring 2014

### **Finished wine**

pH: 3.54

TA: 5.8 g/L

Alcohol: 13.9%



[www.blagdenwines.com](http://www.blagdenwines.com)