# blagden

## Chardonnay

### 2016 | 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 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**

Notes of vanilla crème brûlée, orange blossom, kumquat, honey dew melon and night jasmine on the nose. This wine has a rich and oily entry, which opens into a textured and layered mix of lemon zest, limes and mandarin oranges with some melon and floral honeysuckle aromatic lift on the palate. It has a weighty yet playful mouthfeel, like a delicate but flavorful zabaglione. The finish is long, lively and consistent – the wine dances in your mouth long after the sip is gone.

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.

Barrel fermented with native fermentation, inoculated with Chris Hansen for 100% malolactic fermentation

Clone: Robert Young (Clone 17) -Block 18

Root stock: 110R

**Oak:** 100% French, 20% new. 16 months in barrel

Harvested: 9/19/16

**Bottled:** 2/8/18

Released: Spring 2019

Produced: 120 cases

#### Finished wine

pH: 3.56 TA: 5.7 g/L

Alcohol: 14.4%

