

blagden



Pinot Noir

2015 | Ayiana

Catherine Blagden makes small lots 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. Catherine has an M.S. from UC Davis and has been making wine since 2003. She started her Blagden label in 2006 and started the Ayiana label in 2015. Ayiana will be different and varied bottlings and will consist of interesting wines and blends depending on the vintage. Catherine's Blagden 2013 Sangiacomo Pinot Noir won the 11th Annual International Women's Wine Making Competition which was announced June 2018.

Appellation

Sonoma Coast, Blend

Tasting notes

Dark ruby red in color, there is pomegranate, cola, red raspberry, black cherry, black berry and sandalwood on the nose. Upon entry, black cherry, wild strawberry and plum burst forward as vanilla and subtle, sweet oak spice supports. The finish is long, balanced, lingering and pleasant – leaving a sweet toasty-oak imprint on the palate.

Balanced and complex, this wine is drinkable now, but should age nicely for another 10 or more years.

100% destemmed Pinot Noir, native fermentation, in open-top fermenters after a 5 day cold soak. Twice daily punchdowns. Inoculated with EnoFerm Alpha for malolactic fermentation

Clone:

Pommard and Rochioli

Oak:

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

Produced:

199 cases

Released:

Spring 2019

Finished wine

pH: 3.72

TA: 6.0 g/L

Alcohol: 13.5%



www.blagdenwines.com