

blagden

Pinot Noir

2017 | Van Der Kamp

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

Dark ruby with some orange hue and beautiful clarity. On the nose a blast of red-black fruits – black plum, cherries and black raspberries with juicy currants, red roses and Asian spices. On the palate, there is generous, velvety, sweet fruit on the entry. Soft round mouth coating of hard candied flavors and dried rose petal gives way to sweet and savory brown spiced pan drippings. The mid palate is vigorous and leads into the long lingering finish of cola and black tea with integrated tannins and spices. There are many complex yet cohesive aspects of this wine.

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

Vineyard notes

The van der Kamp vineyard is located on the eastern side of Sonoma Mountain, 2400 feet above sea level. The vineyard has northern exposure and is influenced by two fog banks – the Petaluma Gap and one from The Bay. The farm is 60 acres with 20 acres under vine. Soil Types: Speckled loam, Volcanic Tuff and decomposed streambed. Most of the vines are 40+ years old.



100% destemmed Pinot Noir, 5 day cold soak, native fermentation in open-top, fermenters – keeping clones separate. Two punch-downs per day. Inoculated with Chris Hansen -16 for malolactic fermentation

Clone:

UCD 23, La Tache,
Old Vine, 777

Root stock:

3309, St. George, 1103 Paulsen

Oak:

100% French, 35% new.
17 months in barrel

Just before bottling I chose the best blend of barrels which consisted of 67% UCD 23 and La Tache, 33% 777 and Old Vine

Harvested:

9/6/17 & 9/16/17

Bottled:

2/13/19

Released:

Fall 2021

Produced:

68 cases

Finished wine

pH: 3.94

TA: 5.8 g/L

Alcohol: 14.8%



www.blagdenwines.com