



BARDEN

2018 Chardonnay, STA. RITA HILLS

The BARDEN trade name is Doug Margerum’s middle name and its English meaning is “Lives near the boar's den...” thusly, we have adorned the label with an image of the wild boar that is pervasive in our area’s vineyards.

Barden Chardonnay is formed so as to touch the heart, mind, body and soul. It’s wrapped in a cloak of mystery, lightly adorned and respected. Ours is a swirling worldly vision, moody but aware. We dared and entered this world with trepidation. We realize we are on the road to madness. It lives in the boar’s den... -DM

Vineyard Region: Sta. Rita Hills – La Rinconada Vineyard clones 76 & 96 (67%), La Encantada Vineyard clone 76 & 15 (11%), Sanford & Benedict Vineyard Wente clone (11%) and Donnachadh Vineyard clone 76 (11%).

Vintage Conditions: 2018 a “normal” vintage allowed us to have a longer picking season, as the fall days became cooler and the days shorter. Our first grapes ripened in early to mid-September and the last varietals hung on vines until early November. With August start dates the harvest becomes very compacted as the heat of summer ripens the grapes quicker. It was a mellow growing season and the lack of any dramatic weather kept the vines healthy and happy with no signs of yellowing leaves and vines shutting down. Mild weather allows for more hang time which means the grapes reach that perfect balance of acidity and brix and develop more complex flavors

Harvest Dates: September 25th – October 8th

Winemaking: Picked for opulent flavors, barrel fermented in 55-degree winery, full malolactic fermentation and battonaged for 4 months.

Maturation: Aged 10 months sur lie in 60% new French oak barriques and 40% in one-year old barriques from and François Frères, Ermitage and Quintessence.

Wine Analysis & Production: Alcohol 13.3%, pH 3.30, and TA 7.1 g/L. 374 six packs produced.

Winemaker Notes:

Color: Straw gold with emerald and yellow hues.

Aroma: Complex fruit, oak and floral plantain aromas with hints of toast, vanilla and honey.

Palate: Lemon curd, tropical fruits, with creamy textures balanced with earthiness, white pear. Crisp acidity and soft tannins. Rich and expansive with a long finish.

Peak Drinking: Now-2034

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