



BARDEN

2018 Fonte, 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.

A Fonte is the place where something begins, where it springs into being. The vineyard source, or fonte, for this unique blend include: La Encantada Chardonnay (12%), La Rinconada Chardonnay (24%), La Encantada Pinot Blanc (32%), and La Encantada Pinot Gris (32%).

Vineyard Region: Sta. Rita Hills – La Encantada Vineyard (76%) & La Rinconada Vineyard (24%).

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 – September 28th

Winemaking: Picked for a balance of flavor and acidity, barrel fermented in our 55 degree winery, partially inoculated for malolactic fermentation and battonaged for 3 months.

Maturation: 60% aged 10 months sur lie in 1-year old Barrique, 20% 2-year old Demi-Muid and 20% in neutral Demi-Muid.

Wine Analysis & Production: Alcohol 13.5%, pH 3.21, and TA 7.5 g/L. 399 six packs produced.

Review: Antonio Galloni- 92 Points August, 2020 / Wine Enthusiast- 91 Points August, 2020 / The Tasting Panel- 92 Points September, 2020

Winemaker comments:

Color: Bright golden yellow with straw notes

Aroma: Creamy with toasted brioche, vanilla, spice and fruit.

Palate: Rich full-bodied, with mixed stone fruits, baked apple pie, and a persistent finish.
Overall, the lemon curd and balancing acidity pairs well with the creaminess.

Peak Drinking: Now – 2030

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