



BARDEN

2018 Chardonnay
Sanford & Benedict Vineyard
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...

Vineyard Region: Sta. Rita Hills – Sanford & Benedict Vineyard Wente clone (100%)

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 Date: October 17th

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

Maturation: Aged 8 months sur lie in 50% new French oak barriques from and François Frères and Ermitage.

Wine Analysis & Production: Alcohol 13.5%, pH 3.43, and TA 7.7 g/L. 190 six packs produced.

Winemaker Notes:

Color: Bright with flashes of yellow golden hues

Aroma: Dried apricot and apple fruit with hints of oak, Irish butter, crème fraiche and vanilla.

Palate: Lemony with very brilliant crisp acidity, teasing textures balanced with white earthiness and Bartlett pear. Lovely persistence and soft tannins. Rich and expansive with a long finish that bodes well for aging in a cool cellar improving for many years to come.

Peak Drinking: Now-2034

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