



BARDEN

2018 Pinot Noir, 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 Pinot Noir is formed 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. Pinot Noir is fiendishly complex; we realize we are on the road to madness.

Vineyard Region: Sta. Rita Hills – 100%, Sanford & Benedict Vineyard - a five-barrel selection. 41% Clone 667, 41% Clone 777, 18% Clone 115.

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 11 through September 21, 2018

Winemaking: The fruit was all hand sorted, 50% percentage of whole cluster, a 7-day cold soak and a combination of natural (wild) fermentation and Burgundian yeast isolates. Only free-run wine used, 10 month maturation on full lees, bottled un-fined and unfiltered.

Maturation: This wine was matured for 10 months in 46% new French oak barriques and 36% one year old French oak barriques and 21% three year barriques from Tonnellerie François Frères and Tonnellerie Ermitage.

Wine Analysis: Alcohol 13.8%, pH 3.45, and TA 6.1 g/L.

Production: 219 cases produced

Winemaker Comments:

Color: Rich dark black velvet with red hues

Aroma: Complex fruit aromas of plum pit, mushrooms and blueberries all complemented with subtle wood aromatics of vanilla, toast and briar patch.

Palate: Rich fruit with earthiness structure, full-bodied, candied fruit, spice, cocoa and Bing cherries.

Peak Drinking: Now – and with up to twenty years of bottle age from vintage.

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