



BARDEN



Sta. Rita Hills

2020 Pinot Blanc
La Encantada Vineyard

BARDEN focuses exclusively on the terroir of the Sta. Rita Hills sourcing fruit from top vineyards in the appellation, showcasing the region's classic typicity for Chardonnay, Pinot Noir and Syrah. With its diverse, marine-based soils and refrigerated-sunlight climate, the Sta. Rita Hills provides a perfect place for Doug "Barden" Margerum to leverage his years of food and wine experience to make limited amounts of world-class, cuisine-friendly and age-worthy wines. The BARDEN name's English meaning is "Lives near the boar's den..." Thus the image of a wild boar, which is pervasive in our area's vineyards.

Vineyard Region Sta. Rita Hills – La Encantada, planted in 2000. AVA Description – Sta Rita Hills, Santa Rosa Road, North facing slopes on uplifted oceanic sedimentary deposits, valley oriented in east-west direction allowing cool ocean air to roll in each evening bringing cool, damp air that pushes back the warmer interior valley heat. Foggy mornings also limit sun exposure along with cooler temps that depress plant growth and subsequent yield.

Vintage Conditions Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the last half of August and the weather that followed had the usual summer heat waves. It was a very quick and even harvest with yields that were average to below average helping to produce pronounced flavors and aromatics. Most importantly for us is that we did not have the fires that plagued the vineyards to the north. We are very happy with the quality of the wine and the "numbers" (pH, TA, Alc.) have been right on resulting in very balanced wines.

Harvest Date September 11th, 2020

Winemaking The Grapes were picked for a balance of flavor, acidity and low alcohol, barrel fermented in our 55-degree winery, partially inoculated for malolactic fermentation and battonaged for 3 months. Barrel Type: Stainless Tank ~ Time in Barrel: 10 months

Wine Analysis & Production Alcohol: 13.5 pH: 3.29 TA: 6.0, 58 cases made

Winemaker Comments

Color Bright, white gold

Aroma Bursting with yellow stone and tropical fruit, lychee, citrus blossoms, yellow cotton candy and French Butter.

Palate The medium rich, full palate has notes of yellow stone fruits and citrus mixed with brioche and pastry notes. Savory with hints of caraway. We recommend this wine for dining with sophisticated friends.

Peak Drinking Now – 2036

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