

## BARDEN



Sta. Rita Hills

## 2021 Fonte

BARDEN focuses exclusively on the terroir of Sta. Rita Hills sourcing fruit from top vineyards in the appellation. Our intent is to showcase the region's classic typicity for Burgundian and Rhône varietals. With its diverse, marine-based soils and refrigerated-sunlight climate, Sta. Rita Hills provides a perfect place for Douglas "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 are pervasive in our area's vineyards.

A Fonte is the place where something begins, a source, where it springs into being. This wine is a unique and deliciously bright blend of 35% Chardonnay, 33% Pinot Blanc and 32% Pinot Gris.

**Vineyard Region:** The vineyard sources, or fonte, are from old vines planted in 1984 at La Encantada Vineyard and from 1997 plantings at La Rinconada Vineyard.

Vintage Conditions: Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the fall allowing for increased flavors due to hang time. The weather was mild, and we had a long timeframe in which to carefully pick for optimal flavors. Yields were slightly above average but the weather cooperated permitting us to have pronounced flavors and aromatics. We are very happy with the quality of the wine and the "numbers" (pH, TA, Alc.) are perfect resulting in very balanced wines and one of the best vintages in the last twenty years.

Harvest Dates: September 21st - September 27th

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

Maturation: Aged in a combination of small and large barrels, aged 10 months "sur lie" 50% 1-year old barrique, 25% in 2-year-old Demi-Muid (a six hundred liter barrel) and 25% in neutral Demi-Muid.

Wine Analysis: Alcohol 13.1%, pH 3.22 and TA 7.8 g/L

Production: 196 cases

## Winemaker comments:

Color: Bright white gold and slight straw hues.

Aroma: Fascinating mix of white and yellow stone fruit, white and yellow oily flower blossom and lychee.

**Palate:** Vibrant and energetic mouthfeel mixed with stone fruit and lovely weight. Great texture, preserved lemons, dried fruit, balanced acidity and medium richness. Perfect ceviche, crab and scallop wine.

Peak Drinking: Now - 2035