



BARDEN



Sta. Rita Hills

2021 Pinot Noir

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 forty 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.

**Vineyards & Region:** Sta. Rita Hills – Sanford & Benedict Vineyard (35%), John Sebastiano Vineyard (33%), La Encantada Vineyard (13%), Our Lady of Guadalupe Vineyard (11%), Radian Vineyard (8%). The vineyard selections are very diverse this year with both old vine (S&B) and young vine (OLG), plus both eastern (S&B and JSV) and very western (ODL and Radian) parts of the SRH and on clay, limestone and diatomaceous soils. The valley is oriented in an east-west direction allowing the cold ocean air to roll in every day and in combination with our sunny climate, you create *refrigerated-sunlight* growing conditions.

**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.

**Winemaking:** The fruit was all hand sorted, with a 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 30% new French oak barriques, 12% one-year old French oak barriques and 45% two-year-old barriques from Tonnellerie François Frères, Ermitage, and Sirugue.

**Wine Analysis:** Alcohol 13.5%, pH 3.61, and TA 5.7 g/L. **Production:** 419 cases produced

#### Winemaker Comments

**Color:** Crimson and Garnet colors.

**Aroma:** Exuberant aromas of black raspberry, red fruit compote and red tropical flowers mix with sandalwood, clove, cinnamon and leaf litter. Subtle hints of wood and toast from oak.

**Palate:** Structured and full-bodied with great vibrancy and presence. Wild red berries, red roses, dried herbs mix with red candy spice, European dark chocolate and spice.

**Peak Drinking:** Now for twenty plus years.