



**BARDEN**  
**2012 Pinot Noir**  
**STA. RITA HILLS**

The BARDEN trade name is my 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 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- an amalgamation of two hemispheres. We dared and entered this world with trepidation. Pinot Noir is fiend-ishly complex; we realize we are on the road to madness. It lives in the boar's den...

**Vineyard Region:** Sta. Rita Hills

**Vintage Conditions:** 2012 was a good year for growers, as the yields were high and the quality was very good. Nice cool mild summer, low wind spring, so a great set. No rain, no frost, and no storms - amazingly. Summer arrived with little fog and perfect clear warm (not hot) days allowed for slow grape development retaining natural grape acidity resulting in low alcohol wines with rich concentrated varietal flavors.

**Winemaking:** The fruit was hand sorted, 30% whole cluster, 6-10 day cold soak, natural (wild) fermentation, only free-run wine used, matured in 50% new French oak barriques for 9 months, no SO2 during maturation on full lees, bottled unfiltered and unfiltered.

**Maturation:** This wine was matured for 9 months in a combination of new and seasoned French oak barriques.

**Wine Analysis:** Alcohol 14.3%, pH 3.66, and TA 6.0g/L.

**Production:** 356 six packs.

A handwritten signature in dark ink, appearing to read "Doug Margerum". The signature is fluid and cursive.

Winemaker

*Winemaker comments:*

**Color:** Deep Ruby Red

**Aroma:** Primary aromas of black cherry, beetroot and rhubarb leap from the glass. Upon further swirling an array of baking spices, cinnamon, nutmeg and juniper waft into the fore.

**Palate:** The palate shows darker Pinot Noir elements; complex olive, soy and ink. Dark cherry, and liqueur cherry flavors rise in the glass with air. This wine will have a long life, implied by the tightly structured and focused palate underpinned by an excellent acid backbone...and firm, with layered soft supple grape and wood tannins.

**Peak Drinking:** Now-2018

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