



BARDEN

2015 Chardonnay, STA. RITA HILLS

BARDEN is Doug Margerum's middle name, and its English meaning is "Lives near the boar's den." We have adorned the BARDEN label with an image of the wild boar that is pervasive in our area's vineyards.

Barden Chardonnay 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. We dared and entered this world with trepidation. We realize we are on the road to madness. It lives in the boar's den...

Vineyard Region: Sta. Rita Hills – La Encantada Vineyard clone 76 & 15 (50%), La Rinconada Vineyard clone 76 & 96 (50%)

Vintage Notes: Harvest 2015 was our earliest in history. We commenced harvest on August 3rd. Quality was extraordinary with small berries, ripeness without a lot of sugar and focused varietal flavors. It was clear early on that this would be a fantastic vintage. Temperatures in 2015 were average and steady; we had no weather issues. The season was so consistent we were able to pick without heat spikes or cold spells causing panic or interrupting the harvest. Overall, the wines have balanced acidity, low alcohols, precious tannins and they are concentrated and intense.

Harvest Dates: August 27 - September 2, 2015

Winemaking: Picked for opulent flavors, barrel fermented in 55-degree winery, full malolactic fermentation and battonaged for 4 months.

Maturation: Aged 10 months sur lie in 66% new French oak barriques from and François Frères, Ermitage and Quintessence

Wine Analysis: Alcohol 13.1%, pH 3.30, and TA 7.1 g/L.

Production: 552 six packs.

Accolades: 94 Points & Cellar Selection – Wine Enthusiast; 92 Points – Vinous

Winemaker Notes:

Color: Gold with green and yellow hues.

Aroma: Very aromatically complex with slightly sweet tropical fruits and layers of sweet butter, toast and cream.

Palate: A balanced approach between fruit and minerality; an earthiness along with white pear, a bready texture and high-toned nerviness. Rich and expansive with good acidity and a long finish.

Peak Drinking: Now-2021

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