



2015 Fonte, STA. RITA HILLS

The BARDEN trade name is Doug Margerum's 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.

A blend of Hilliard Bruce Chardonnay (35%), La Encantada Pinot Blanc (35%), and La Encantada Pinot Gris (30%).

Vineyard Region: Sta. Rita Hills - La Encantada Vineyard (65%), Hilliard Bruce Vineyard (35%)

Vintage: 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 6th - August 19th, 2015

Winemaking: Picked for a balance of flavor and acidity, barrel fermented, in 55 degree winery, inoculated for Malolactic fermentation and battonaged for 3 months.

Maturation: Aged 10 months sur lie in 35% 1 year old Demi-Muid, 35% Neutral Demi-Muid and 30% Neutral Puncheon.

Wine Analysis: Alcohol 12.6%, pH 3.17, and TA 7.8 g/L.

Production: 348 six packs.

Accolades: 93 Points - Wine Enthusiast; 90 Points - Vinous

Winemaker comments:

Color: Pale golden yellow

Aroma: Brioche, toasted vanilla bean, candied apple and short bread

Palate: Bartlett pear and tropical fruits, baked brie, raw almonds, a hint of Vanilla bean with lemon zest gives salivating acidity and a creaminess that will increase over time.

Peak Drinking: Now - 2022