



BARDEN

2017 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 Fonte is the place where something begins, where it springs into being. The vineyard source, or fonte, for this unique blend include: La Encantada Chardonnay (24%), Donnachadh Chadonnay (12%), La Encantada Pinot Blanc (32%), and La Encantada Pinot Gris (32%).

Vineyard Region: Sta. Rita Hills - La Encantada Vineyard (88%) & Donnachadh (12%).

Vintage Conditions: Another very early harvest beginning August 3rd. Heat waves perpetuated picking, otherwise summer was consistently mild. Theoretically 2017 marked the official end of California's five-year drought; it did not end it in Santa Barbara County. The wetter winter did have the effect of percolating soils and reducing the salts in some of the vineyards. Clear skies and warm spring weather allowed for consistent flowering overall, with average to below average yields. We enjoyed fairly even ripening and picking was rhythmic.

Harvest Dates: August 18th - September 4th, 2017

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

Maturation: 60% aged 10 months sur lie in 1-year old Barrique, 20% 2-year old Demi-Muid and 20% in neutral Demi-Muid.

Wine Analysis & Production: Alcohol 13.8%, pH 3.14, and TA 8.2 g/L. 395 six packs produced.

Accolades: 93 Points ~ Wine Enthusiast

Winemaker comments:

Color: Bright golden yellow with straw notes

Aroma: Creamy with toasted brioche, vanilla, spice and fruit.

Palate: Rich full-bodied, with mixed stone fruits, baked apple pie, and a persistent finish. Overall, the lemon curd and balancing acidity pairs well with the creaminess.

Peak Drinking: Now - 2036