



## **BARDEN** 2017 Pinot Noir, Radian Vineyard 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.

Barden Pinot Noir is formed 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. Pinot Noir is fiendishly complex; we realize we are on the road to madness.

Vineyard Region: Sta. Rita Hills – Radian Vineyard Block 47 - a one-barrel selection. 100% Clone 777.

**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: September 2<sup>nd</sup>, 2017

Winemaking: The fruit was all hand sorted, 50% percentage of was whole cluster, a 4-day cold soak and 9 days fermentation, hand punch downs 3 times daily, free run straight to barrel in 100% New Ermitage 300L, MLF in barrel, racked 1 time and 30pmm SO2 added.

Maturation: This wine was matured for 22 months in a Tonnellerie Ermitage 300 liter barrel.

Wine Analysis: Alcohol 13.9%, pH 3.51, RS: 0.78 g/L and TA 6.6 g/L.

**Production**: 277 six packs.

Winemaker Comments: **Color:** Beautiful dark velvet red hues **Aroma:** Complex fruit aromas of burnt meat, mushrooms and blueberries all complemented with subtle wood aromatics of vanilla, toast and stems retained briar patch. **Palate:** Rich fruit with earthiness structure, roses, candied fruit, spice, cocoa and Bing cherries. **Peak Drinking:** Now – and with up to twenty years of bottle age from vintage.

> MARGERUM WINE COMPANY 59 Industrial Way, Buellton, CA 93427 P 805.686.8500 • F 805.686.8533 info@margerumwines.com • www.bardenwines.com