



## BARDEN

2017 Chardonnay, 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 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... -DM

**Vineyard Region:** Sta. Rita Hills – La Rinconada Vineyard clones 76 & 96 (47%), La Encantada Vineyard clone 76 & 15 (20%), Sanford & Benedict Vineyard Wente clone (13%), John Sebastiano Vineyard clone 4 (13%) and Donnachadh Vineyard clone 76 (7%).

**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 31st – September 7th, 2017

**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 60% new French oak barriques and 40% in one-year old barriques from and François Frères, Ermitage and Quintessence.

**Wine Analysis & Production:** Alcohol 13.6%, pH 3.26, and TA 7.0 g/L. 753 six packs produced.

**Accolades:** 94 Points ~ Wine Enthusiast

### *Winemaker Notes:*

**Color:** Straw gold with emerald and yellow hues.

**Aroma:** Complex fruit, oak and floral plantain aromas with hints of toast, vanilla and honey.

**Palate:** Lemon curd, tropical fruits, with creamy textures balanced with earthiness, white pear. Crisp acidity and soft tannins. Rich and expansive with a long finish.

**Peak Drinking:** Now-2036

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