



The BARDEN trade name is Douglas 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.

Vineyard Region: Sta. Rita Hills

AVA Description – Sta Rita Hills, Santa Rosa Road, North facing slopes on uplifted oceanic sedimentary deposits, valley oriented in east-west direction allowing cool ocean air to roll in each evening bringing cool, damp air that pushes back the warmer interior valley heat. Foggy mornings also limit sun exposure along with cooler temps that depress plant growth and subsequent yield.

Vintage Conditions: 2018 a "normal" vintage allowed us to have a longer picking season, as the fall days became cooler and the days shorter. Our first grapes ripened in early to mid-September and the last varietals hung on vines until early November. With August start dates the harvest becomes very compacted as the heat of summer ripens the grapes quicker. It was a mellow growing season and the lack of any dramatic weather kept the vines healthy and happy with no signs of yellowing leaves and vines shutting down. Mild weather allows for more hang time which means the grapes reach that perfect balance of acidity and brix and develop more complex flavors.

Winemaking: Making cold climate Grenache is a serious matter. Open top fermentation and punched down by men and women atop a one ton open top fermenters. Free run juice was aged in a 2,000 liter French oak foudre for ten months.

Sexy, light red, fine, beautiful, delicate, fancy, exquisite, feminine, pretty, lovely, silky, exotic, secret, handmade, seductive, luxurious, and provocative.

Production: 114 six packs

Wine Analysis & Production: Harvest Date: 10/19/2018 All clone 362 from blocks 20 & 21 Alcohol: 14.1 pH: 3.56 TA: 5.70 ~ Brix (at harvest): 2.3515 tons 24.5 & 1.185 tons 23.8

Winemaker comments:

Color: Medium dark red with subtle black notes. Deceptively light.

Aroma: Cold climate aromas of red fruit flavors with a subtle, pink peppercorn spice.

Palate: Fruity with flavors of plum and black cherry, earth & mineral notes of shale finished with an alluring complexity full of pepper and Asian spice.

Peak Drinking: Now - 2036

Margerum Wine Company 59 Industrial Way, Buellton, CA 93427 P 805.686.8500 • F 805.686.8533 info@margerumwines.com • www.bardenwines.com