



BARDEN

2018 Viognier, Sanford & Benedict
STA. RITA HILLS

A tiny parcel of old vine Viognier exists at Sanford & Benedict and has been a wine made by others that we have always felt was the best produced in California. We pick this varietal earlier than others to restrain her voluptuous ways. Barrel fermented and aged sur lies in some new and some neutral French oak barrels.

Barden Viognier is a wine on a pedestal. The dream of what can be, incarnate. She's beautiful and captivating and so often unattainable. Easy come, easy go. A little high, a little low.

Vineyard Region: Sta. Rita Hills – Sanford & Benedict (100%)

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 varieties 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.

Harvest Dates: September 8th, 2018

Winemaking: Picked for a balance of young flavors and acidity and low alcohol, tank fermented in our 55 degree winery, partial natural malolactic fermentation.

Maturation: 52% 1 year old Quintessence barrique, 35% 2 year old 600 Liter Taransaud Demi Muid, 13% New Ermitage barrique, all aged 8 months on fine lees.

Wine Analysis & Production: Alcohol 13.7%, pH 3.29, and TA 6.8 g/L. 366 six packs produced.

Winemaker comments:

Color: Bright with gold hues and hints of hay

Aroma: Aromas delicate white florals, peach, brioche and cream,.

Palate: Rich full bodied and dry with a fruit impression that is also sweet in its unctuousness. Balanced oak mingles seamlessly with notes of wild peach nectar and burnt orange, leading to a crisp, complex and very long finish. We recommend this wine for the table with friends and appropriate food.

Peak Drinking: Now – 2025

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