



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 fiend-ishly complex; we realize we are on the road to madness. It lives in the boar's den... -DM

Vineyard Region: Sta. Rita Hills – La Encantada Vineyard (32%), Sanford & Benedict Vineyard (28%), John Sebastiano Vineyard (20%), and Radian Vineyard (20%) – a twelve barrel selection.

Vintage Notes: Harvest 2015 was our earliest in history. We commenced harvest on August 3rd. Quality was extraordinary with small berries, ripeness without a lot of sugar and focused varietal flavors. It was clear early on that this would be a fantastic vintage. Temperatures in 2015 were average and steady; we had no weather issues. The season was so consistent we were able to pick without heat spikes or cold spells causing panic or interrupting the harvest. Overall, the wines have balanced acidity, low alcohols, precious tannins and they are concentrated and intense.

Winemaking: The fruit was all hand sorted, 25% whole cluster on 3 lots equating to 13% in the final blend, 7 day cold soak, a combination of natural (wild) fermentation and Burgundian yeast isolates, only free-run wine used, 10 month maturation on full lees, bottled un-fined and unfiltered.

Maturation: This wine was matured for 10 months in 42% new French oak barriques from Tonnellerie François Frères and Tonnellerie Ermitage.

Wine Analysis: Alcohol 13.5%, pH 3.58, and TA 6.0 g/L.

Production: 586 six packs.

Accolades: 92 points ~ Wine & Spirits; 91 ~ Wine Spectator; 90+ ~ Wine Advocate

Winemaker comments:

Color: Light red raspberry with hints of dark cordovan and oxblood

Aroma: A myriad of red fruit aromas of cherries and burnt blueberry pie edges all complemented with subtle wood aromatics of vanilla, toast and briar patch

Palate: Full bodied, mouth coating and rich. Deft tannins balanced adroit acidity, dried fruits and not so sweet red fruit preserves.

Peak Drinking: Now – and with five to seven 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