



**BARDEN**  
2016 Fonte, 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.

A blend of La Encantada Chardonnay (12%), La Rinconada Chardonnay (12%), Donnachadh Chadonnay (12%), La Encantada Pinot Blanc (32%), and La Encantada Pinot Gris (32%).

**Vineyard Region:** Sta. Rita Hills – La Encantada Vineyard (76%), La Rinconada (12%), Donnachadh (12%)

**Vintage Conditions:** It was a warm, dry summer with varying heat spikes and we had veraison quite early. With no ground water near the surface the stressed vines produced intensely flavored grapes with low brix, which resulted in lower alcohol wines with concentrated fruit flavors. We want fruit just approaching ripeness with higher acid and a lower brix.

**Harvest Dates:** August 24th – September 21st, 2016

**Winemaking:** Picked for a balance of flavor and acidity, barrel fermented in 55 degree winery, partially inoculated for Malolactic fermentation and battonaged for 3 months.

**Maturation:** Aged 10 months sur lie in 36% 1-year old Barrique, 32% 2-year old Demi-Muid and 32% neutral Demi-Muid.

**Wine Analysis:** Alcohol 13.8%, pH 3.35, and TA 6.9 g/L.

**Accolades:** 93 Points ~ Wine Enthusiast; 91 Points ~ Vinous

**Production:** 387 six packs.

***Winemaker comments:***

**Color:** Pale golden yellow

**Aroma:** Brioche, toasted vanilla bean, candied apple and short bread.

**Palate:** Bartlett pear and tropical fruits, baked brie, raw almonds, and a hint of Vanilla bean with lemon zest gives salivating acidity and a creaminess that will increase over time.

**Peak Drinking:** Now – 2022