



## BARDEN

### 2017 Pinot Noir, Sanford & Benedict Vineyard 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 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 fiendishly complex; we realize we are on the road to madness.

**Vineyard Region:** Sta. Rita Hills – 100%, Sanford & Benedict Vineyard - a six barrel selection. 34% Clone 943, 34% Clone 115, 17% Clone 777 and 15% Clone 667.

**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 18<sup>th</sup> – September 4<sup>th</sup>, 2017

**Winemaking:** The fruit was all hand sorted, with a percentage of whole cluster, a 7-day cold soak and 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 29% new French oak barriques and 50% one year old French oak barriques and 21% neutral barriques from Tonnellerie François Frères and Tonnellerie Ermitage.

**Wine Analysis:** Alcohol 13.3%, pH 3.41, and TA 6.1 g/L.

**Production:** 277 six packs.

#### *Winemaker comments:*

**Color:** Beautiful dark velvet red hues

**Aroma:** Complex fruit aromas of burnt meat, mushrooms and blueberries all complemented with subtle wood aromatics of vanilla, toast and stems retained briar patch

**Palate:** Rich fruit with earthiness structure, roses, candied fruit, spice, coco and Bing cherries

**Peak Drinking:** Now – and with up to twenty years of bottle age from vintage.

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