



BARDEN



Sta. Rita Hills

2018 Chardonnay  
Sanford & Benedict Vineyard

BARDEN focuses exclusively on the terroir of the Sta. Rita Hills sourcing fruit from top vineyards in the appellation, showcasing the region's classic typicity for Chardonnay, Pinot Noir and Syrah. With its diverse, marine-based soils and refrigerated-sunlight climate, the Sta. Rita Hills provides a perfect place for Doug "Barden" Margerum to leverage his years of food and wine experience to make limited amounts of world-class, cuisine-friendly and age-worthy wines. The BARDEN name's English meaning is "Lives near the boar's den..." Thus the image of a wild boar, which is pervasive in our area's vineyards.

**Vineyard Region:** Sta. Rita Hills – Sanford & Benedict Vineyard Wente clone (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 Date:** October 17th

**Winemaking:** Picked for opulent flavors, barrel fermented in 55-degree winery, full malolactic fermentation and battonaged for 4 months.

**Maturation:** Aged 8 months sur lie in 50% new French oak barriques from and François Frères and Ermitage.

**Wine Analysis & Production:** Alcohol 13.5%, pH 3.43, and TA 7.7 g/L. 190 six packs produced.

*Winemaker Notes:*

**Color:** Bright with flashes of yellow golden hues

**Aroma:** Dried apricot and apple fruit with hints of oak, Irish butter, crème fraiche and vanilla.

**Palate:** Lemony with very brilliant crisp acidity, teasing textures balanced with white earthiness and Bartlett pear. Lovely persistence and soft tannins. Rich and expansive with a long finish that bodes well for aging in a cool cellar improving for many years to come.

**Peak Drinking:** Now-2034

MARGERUM WINE COMPANY  
59 Industrial Way, Buellton, California 93427  
info@margerumwines.com • www.bardenwines.com • 805.686.8500