



BARDEN



Sta. Rita Hills

2019 Chardonnay

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 forty 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 – La Rinconada Vineyard clones 76 & 96 (46%), La Encantada Vineyard clone 76 & 15 (34%), Sanford & Benedict Vineyard (10%) and Donnachadh Vineyard clone 76 (10%).

Vintage Conditions: 2019 was an outstanding vintage. It was a very cold winter and a very mild spring and summer leading to slow maturation and long hang times for increased complexities. Harvest was much later in the summer which allows us to harvest under kinder cooler conditions – there were essentially no heat spikes which tend to cause drama and we have a no drama policy.

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

Maturation: Aged 10 months sur lie in 60% new French oak barriques and 40% in one-year old barriques from and François Frères, Ermitage and Quintessence.

Wine Analysis: Alcohol 13.7% pH 3.18, and TA 7.8 g/L.

Production: 259 cases produced

Reviews: Antonio Galloni, 93 Points

Winemaker Notes:

Color: Straw white gold with light green emerald hues.

Aroma: Vibrant yellow citrus mix with complex aromas of honeysuckle, oak toast, vanilla and honey.

Palate: Lemon curd, white tropical fruits, with creamy textures balanced by minerals and white pear. Crisp acidity and smooth tannins. Rich, concentrated and expansive with a long finish.

Peak Drinking: Now and up to twenty plus years