

TWO THOUSAND AND NINETEEN

BARDEN

Chardonnay

SANFORD & BENEDICT VINEYARD
STA. RITA HILLS



BARDEN



Sta. Rita Hills

2019 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 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 – Sanford & Benedict Vineyard Wente clone (100%)

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.

Harvest Date: October 12th

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 Alcohol 13.7%, pH 3.22, and TA 7.5 g/L.

Production: 95 cases produced

Reviews: Antonio Galloni, 93 Points

Winemaker Notes

Color: Vibrant, white gold hue.

Aroma: Beautiful array of yellow citrus mixed with nuances of citrus blossom, French butter and vanilla.

Palate: Intense lemon citrus with crisp acidity, wonderful textures balanced with white earthiness and Asian pear. Lovely persistence and smooth tannins. Rich, deep and expansive with a long, concentrated finish that bodes well for aging in a cool cellar improving for many years to come.

Peak Drinking: Now and up to twenty plus years