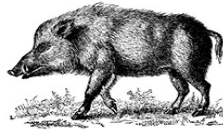


BARDEN



Sta. Rita Hills

2020 Blanc de Blancs

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 – 74% La Rinconada Vineyard clone 15, 16% La Rinconada Vineyard clone 96 and 10% Sanford & Benedict Vineyard clone 4

Vintage Conditions: Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the last half of August and the weather that followed had the usual summer heat waves. It was a very quick and even harvest with yields that were average to below average helping to produce pronounced flavors and aromatics. Most importantly for us is that we did not have the fires that plagued the vineyards to the north. We are very happy with the quality of the wine and the "numbers" (pH, TA, Alc.) have been right on resulting in very balanced wines.

Winemaking: Picked for opulent flavors at a lower sugar level, the primary and secondary fermentation was done entirely in barrel with full malolactic fermentation for one year. We then blended the base wine for an additional fermentation in bottle.

Maturation: Aged 10 months sur lie in 60% new French oak barriques and 40% in one-year old barriques from François Frères, Ermitage and Quintessence. The wine was then aged an additional two years "en tirage" creating the defining bubbles. Disgorged and bottled sans dosage - without dosage. Which quite literally means no added sugar, wine, or liqueur.

Wine Analysis: Alcohol 11.3% pH 3.31, and TA 7.1 g/L.

Production: 137 cases produced

Winemaker Notes:

Color: Vibrant white gold, beautiful mousse and small, tight bead bubbles.

Aroma: Lemon, fresh baked brioche, hints of saline, citrus blossoms, white cherries and chalk.

Palate: Fresh, vibrant, energetic combined with smooth and creamy texture from the mousse. Salivating and delicious, with dessert lemons and hints of vanilla bean and caramel.

Peak Drinking: Now and up to twenty plus years.