



BARDEN



Sta. Rita Hills

2020 Fonte

BARDEN focuses exclusively on the terroir of Sta. Rita Hills sourcing fruit from top vineyards in the appellation. Our intent is to showcase the region's classic typicity for Burgundian and Rhône varietals. With its diverse, marine-based soils and refrigerated-sunlight climate, 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 are pervasive in our area's vineyards.

A Fonte is the place where something begins, where it springs into being. This wine is a unique and deliciously bright blend of 37% Chardonnay, 33% Pinot Blanc and 30% Pinot Gris.

Vineyard Region: The vineyard sources, or fonte, are old vines, 63% from the 1984 plantings at La Encantada Vineyard and 37% from the 1997 plantings at La Rinconada Vineyard.

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.

Harvest Dates: September 15th – September 18th

Winemaking: Picked for a balance of flavor and acidity, barrel fermented in our 55 degree winery, partially inoculated for malolactic fermentation and 3 months of battonage for mouthfeel.

Maturation: Aged in a combination of small and large barrels, aged 10 months "sur lie" 50% 1-year old barrique, 25% in 2-year old Demi-Muid (a six hundred liter barrel) and 25% in neutral Demi-Muid.

Wine Analysis: Alcohol 13.1%, pH 3.4, and TA 7.7 g/L,

Production: 196 cases

Winemaker comments:

Color: Bright, white gold and hay hues.

Aroma: Brioche, white and yellow stone fruit, European butter and spice.

Palate: Rich flavors and mouthfeel, mixed stone fruits, baked apple pie, and a driving finish. Good weight and presence of lemon curd, balanced acidity and creaminess.

Peak Drinking: Now – 2032

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