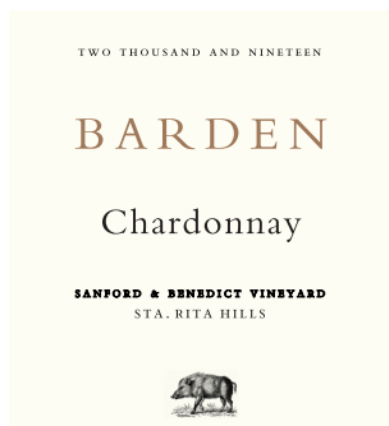




BARDEN



Sta. Rita Hills

2022 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 Douglas "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 clone 4 (100%)

Vintage Conditions: Santa Barbara County had ideal growing conditions for most of the year and mild summer temperatures until an extended Labor Day heat wave hit. We were ready and harvested most of the early ripening varietals before and right at the beginning of the heat. Of course, that was followed by rain but after that the weather was mild, and we had a long timeframe for the remainder of harvest in which to carefully pick for optimal flavors. Yields were slightly below average. The weather cooperated for the remainder of the year permitting us to pick and process to produce wines with excellent flavors and abundant aromatics.

Harvest Date: October 6th

Winemaking: Picked for opulent flavors, barrel fermented in 55-degree winery, full malolactic fermentation and bâtonnaged for 4 months then allowed to age sur lie.

Maturation: Aged 17 months sur lie in 56% new French oak barriques from and François Frères and Ermitage.

Wine Analysis Alcohol 13.6%, pH 3.47, and TA 5.8 g/L

Production: 329 six-pack cases produced

Winemaker Notes

Color: Bright, pale gold.

Aroma: Fresh lemon and citrus peel, layered with nuances of white flowers, French butter and vanilla.

Palate: Lively lemon zest and citrus pith carried by energizing acidity. Layered with notes of white stone fruits. Concentrated and persistent with fine, creamy tannins. Broad and controlled finish that bodes well for beautiful aging in a cool cellar improving for many years to come.

Peak Drinking: Now and up to twenty-plus years

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