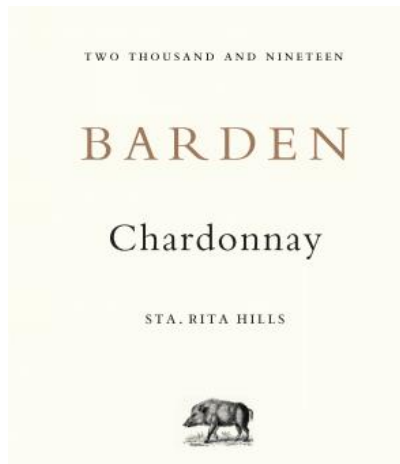
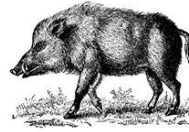




BARDEN



Sta. Rita Hills

2022 Chardonnay

BARDEN specializes in wines that capture the essence of Sta. Rita Hills, sourcing grapes from premier vineyards within the appellation. Our focus is on Chardonnay, Pinot Noir, and Syrah, showcasing the region's distinctive terroir. It is nestled in the Sta. Rita Hills with its diverse marine-based soils and a climate tempered by coastal influences, BARDEN is the passion project of Douglas "Barden" Margerum. Drawing on his extensive culinary and winemaking expertise, Douglas crafts small batches of exceptional wines that are both approachable with food and capable of aging beautifully.

The name BARDEN derives from its English meaning, "Lives near the boar's den," evoking the image of the wild boar, a familiar presence in our vineyards.

Vineyard Region: Sta. Rita Hills – 52% Sanford & Benedict Vineyard (clone 4), 43% La Riconada Vineyard (Clone 76), and 5% Clos Pepe Vineyard (Wente Clone).

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.

Winemaking: Picked for opulent flavors, barrel fermented in the 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 François Frères, Ermitage and Quintessence.

Wine Analysis: Alcohol 13.1% pH 3.44, and TA 5.6 g/L.

Production: 21 six-pack cases and 194 cases produced

Color: Light gold and yellow hues.

Aroma: Beautiful bouquet of tropical and pear fruit with subtle aromas of citrus, honey, and vanilla.

Palate: Creamy texture with a well-balanced acidity that enhances flavors of ripe pear, apple, and lemon curd. There's a subtle minerality that adds depth and complexity to the wine. Rich, energetic, concentrated, and a long finish.

Peak Drinking: Now and up to twenty-plus years

Margerum Wine Company
59 Industrial Way, Buellton, California 93427
info@margerumwines.com • www.bardenwines.com • 805.686.8500