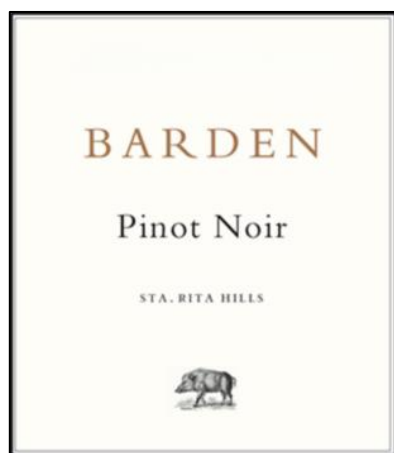




BARDEN



Sta. Rita Hills

2022 Pinot Noir, Bentrack Vineyard 96 Points – Jeb Dunnuck

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 is pervasive in our area's vineyards.

Vineyards & Region: Sta. Rita Hills –Bentrack Vineyard (100%). Along the same western corridor as its sister vineyard, Radian, Bentrack rises to similar elevations (around 500 feet) and shares the same mix of soils: clay, shale, and diatomaceous earth. But where Radian is defined by sheer slopes, Bentrack trades them for rolling hills. Our fruit sits exposed to wind, minimal topsoil, and rocky ground that forces the vines to drive deep roots. The valley is oriented in an east-west direction, allowing the cold ocean air to roll in every day and in combination with our sunny climate, you create *refrigerated-sunlight* growing conditions.

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 varieties 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 the harvest in which to carefully pick for optimal flavors. Yields were slightly below average.

Winemaking: The fruit was all hand-sorted, with 50% whole cluster. Only free-run wine is used, 18-month maturation on fine lees, only racked to bottle, and bottled unfinned and unfiltered.

Maturation: The grapes were picked on 9/14/2022. All native yeast. 40% new French oak 228L barrels from Tonnellerie François Frères, 60% neutral French oak 228L barrels from Tonnellerie Sirugue.

Wine Analysis: Alcohol 13.8%, pH 3.64, and TA 5 g/L. **Bottled:** 3.19.2024 189 cases produced

Color: Deep velvety and intense red/black color, hints of taupe

Aroma: Red and black cherries and blackberry pie, intertwined with delicate notes of violet and vanilla. Strong hints of forest floor with subtler notes of truffle and exotic spices.

Palate: Lovely and textured, silky and velvety, enveloping the palate. Intense fruit flavors are enhanced by spicy, mineral, and woody nuances. Fine and resolved oak, stem, and grape tannins. A balanced and sophisticated structure. A long finish, which would be even more remarkable with the appropriate cuisine.