



BARDEN



Sta. Rita Hills

2023 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 Douglas "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, a source, where it springs into being. This wine is a unique and deliciously bright blend of 33% Chardonnay, 34% Pinot Blanc and 33% Pinot Gris.

Vineyard Region: The vineyard sources, or fonte, are from old vine Pinot Gris and Pinot Blanc planted in 1984 at La Encantada Vineyard (67%) and Chardonnay from Spear Vineyard (33%).

Vintage Conditions: Santa Barbara County harvest began about a month later than in 2022. The harvest was long and slow as mild temperatures persisted. We were delighted with the quality of the grapes as extended hang time added to the complexity of the wines. The winter rains percolated the soil and salts that had accumulated in the soil, allowing the vines to access previously tied-up nutrients. Harvest for most varietals was almost a month behind "normal". We are convinced this will go down as one of the best harvests in recent memory.

Harvest Dates: September 22nd for the Pinot Gris, October 2nd for the Pinot Blanc and October 11th for the Chardonnay

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" in barriques and neutral Demi-Muids, 30% of which were new.

Wine Analysis: Alcohol 13.4%, pH 3.48 and TA 5.5 g/L

Production: 198 cases

Winemaker comments:

Color: Bright white gold and slight straw hues.

Aroma: Fascinating mix of white and yellow stone fruit, white flower blossom and lychee nut.

Palate: Vibrant and energetic mouthfeel mixed with stone fruit and lovely weight. Great texture, preserved lemons, dried fruit, balanced acidity and medium richness. Perfect ceviche, crab and scallop wine.

Peak Drinking: Now – 2036

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