



BARDEN
2012 Syrah
Santa Barbara County

The BARDEN trade name is my middle name and its English meaning is "Lives near the boar's den" ... thusly we have adorned the label with an image of the wild boar that is pervasive in our area's vineyards.

Vineyard Region: Santa Barbara County

Vintage Conditions: 2012 was a good year for growers, as the yields were high and the quality was very good. Nice cool mild summer, low wind spring, so a great set. No rain, no frost, and no storms - amazingly. Summer arrived with little fog and perfect clear warm (not hot) days allowed for slow grape development retaining natural grape acidity resulting in low alcohol wines with rich concentrated varietal flavors.

Winemaking: Fermented in combination of 500 liter heads off French oak puncheons and 400 liter open top insulated fermenters.

Maturation: Aged in half new Françoise Frères and half new Ermitage French oak barrels

Wine Analysis: Alcohol 13.3%, TA 6.4, and a pH of 3.65.

Production: 263 six packs, 12 magnums, 1 double magnum

Antonio Galloni
vinous
explore all things wine

92 PTS

Inky purple. Ripe cherry and dark berry liqueur on the nose, with notes of candied licorice, olive and black pepper gaining strength with air. Big, broad-shouldered and smoky, offering weighty cherry-cola and cassis flavors that are given spine and lift by zesty acidity. Shows an intense spiciness on the youthfully tannic, persistent finish, which lingers with appealing sweetness.

Color: Dark magenta with Carmine (the general term for some deep red colors that are very slightly purplish) and a blackish hue.

Aroma: Dark berries and dried fruits coupled with a myriad of barrel complexities. There is certainly all the hall marks of cold climate Syrah - bacon fat, rare roast beef, peppercorns (white, pink and black) with a rich mix of earthiness

Palate: Very mouth coating and savory with an abundance of fruit, soft tannins, and plenty of pepper and spice. Balanced, firm, and polished - a wine that serves well with appropriate cuisine but will be at its best with some aging in a cool dark cellar.

Peak Drinking: 2018 - 2022

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