



BARDEN



Sta. Rita Hills

2019 Syrah

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, which is pervasive in our area's vineyards.

Vineyard Region: Sta. Rita Hills -84% Donnachadh, 13% John Sebastiano, 3% Zotovich - a seven barrel blend.

Vintage Conditions: 2019 was an outstanding vintage. It was a very cold winter and a very mild spring and summer leading to slow maturation and long hang times for increased complexities. Harvest was much later in the summer which allows us to harvest under kinder conditions - there were essentially no heat spikes which tend to cause panic and backups in the winery.

Winemaking: Fermented in 400 liter open top insulated fermenters in our 55 F winery, 75% Whole Cluster fermented, 7 day cold soak, 10 days fermentation, pressed and barreled

Maturation: 60% New François Frères barriques, MLF in barrel and racked once, 18 months in Barrel

Wine Analysis: Alcohol: 12.8%, pH: 3.36 and TA: 6.4

Production in Cases: 159 cases produced

Reviews: Antonio Galloni, 94-96 Points

Winemaker Comments

Color: Dark electric purple and velvet black hues

Aroma: Dark and sinister aromas of peppercorns, dark berry fruit, briar patch, black olive and other Mediterranean spices. The wine is powerfully intense and full of savage, leather and grilled meat.

Palate: Structured, firm and purely concentrated on the palate showing its youth and tightness. Overall very persistent tannins, great acidity and loads of deep fruit bode well for long aging of 15 to 20 years.

Peak Drinking: Now and up to twenty plus years.