



BARDEN



Sta. Rita Hills

2021 Pinot Gris

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 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 – La Encantada Vineyard (100%)

Planted in 2000 by Richard Sanford, these older vineyards produce fruit so much differently than younger vine sites yielding more deeply flavored and noble fruit. It is located on the Santa Rosa Road side of the appellation with North facing slopes on uplifted oceanic sedimentary deposits. The valley is oriented in an east-west direction allowing 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 a cool spring and mild summer temperatures that extended the growing season. Harvest began in the fall allowing for increased flavors due to hang time. The weather was mild, and we had a long timeframe in which to carefully pick for optimal flavors. Yields were slightly above average but the weather cooperated permitting us to have pronounced flavors and aromatics. We are very happy with the quality of the wine and the "numbers" (pH, TA, Alc.) are perfect resulting in very balanced wines and one of the best vintages in the last twenty years.

Harvest Date: September 9, 2021

Winemaking: The grapes were picked for a balance of flavor, acidity and low alcohol, stainless steel fermented in our 55-degree winery, partially inoculated for malolactic fermentation and battonage for 3 months. Barrel Type: Demi-Muid for 10 months

Wine Analysis & Production: Alcohol 12.9% pH 3.19. TA 7.3. 108 cases produced.

Winemaker comments:

Color: Light, white and bright gold with yellow straw hues.

Aroma: Attractive stone fruits, hints of green apples and spicy pear.

Palate: Classic Pinot Gris with great vibrancy and perfectly measured mouthfeel and weight. Drinks with energy and nice complexity weaving hints of minerals, citrus, stone fruits and herbs together beautifully.

Peak Drinking: Now – 2036

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