



BARDEN
2013 Syrah
Santa Barbara County

The BARDEN trade name Doug Margerum's 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: 5 barrels John Sebastiano Vineyard (pick 1), just east of Sta. Rita Hills and 2.5 Barrels Duvarita Vineyards just west of Sta. Rita Hills - in Santa Barbara County

Vintage Conditions: 2013 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 14.5%, TA 6.5 and a pH of 3.72.

Production: 281 six pack cases

Winemaker comments:

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

Aroma: Plums spice and dried fruits coupled with a myriad of barrel complexities. There are all of the cold climate Syrah signatures - bacon fat, rare roast beef, peppercorns (white, and black) with earthiness

Palate: Rich 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

59 Industrial Way • Buellton, CA 93427
P 805.686.8500 • F 805.686.8533

E-mail: info@magerumwinecompany.com • Web Site: www.margerumwinecompany.com