



BARDEN

2014 Chardonnay, STA. RITA HILLS

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.

Barden Chardonnay is formed so as to touch the heart, mind, body and soul. It's wrapped in a cloak of mystery, lightly adorned, and respected. Ours is a swirling worldly vision, moody but aware. We dared and entered this world with trepidation. We realize we are on the road to madness. It lives in the boar's den...

Vineyard Region: Sta. Rita Hills – La Encantada Vineyard clone 76 (44%), La Rinconada Vineyard clone 76 & 96 (56%)

Vintage Notes: Harvest 2014 was our earliest in history. We commenced harvest on August 8th. Quality was extraordinary with small berries, ripeness without a lot of sugar and focused varietal flavors. It was clear early on that this would be a fantastic vintage. The average temperatures in 2014 were lower than 2013. We had no weather issues. The season was so consistent we were able to pick without heat spikes or cold spells causing panic or interrupting the harvest. Overall, the wines have balanced acidity, low alcohols, precious tannins and they are concentrated and intense.

Harvest Dates: September 1-2, 2014

Winemaking: Picked for opulent flavors, barrel fermented in 55-degree winery, full malolactic fermentation and battonaged for 4 months.

Maturation: Aged 10 months sur lie in 60% new French oak barriques from Quintessence and François Frères, 40% neutral French oak barriques and 265 liter two year old cigar barrels from Ermitage.

Wine Analysis: Alcohol 13.1%, pH 3.25, and TA 7.1 g/L.

Production: 288 six packs.



The 2013 Chardonnay emerges from the Rinconada and Encantada vineyards, both in the Sta. Rita Hills. Smoke, pastry and a host of yellow orchard fruits blossom in a subtle, nuanced Chardonnay built on polish. This is a decidedly understated style of Sta. Rita Hills Chardonnay, but it all works nicely. The 2013 spent ten months in French oak barrels, 60% new.

Winemaker comments:

Color: Gold with green and yellow hues.

Aroma: Very aromatically complex with sweet slightly tropical fruits with layers of sweet butter, toast and cream.

Palate: A balanced approach between fruit and minerality. There is an earthiness balanced with white pear, bready texture and a high-toned nerviness. Rich and expansive with good acidity and a long finish.

Peak Drinking: Now-2018

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