



BARDEN
2016 Pinot Noir, STA. RITA HILLS

The BARDEN trade name is 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.

Barden Pinot Noir is formed 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. Pinot Noir is fiendishly complex; we realize we are on the road to madness. It lives in the boar’s den... -DM

Vineyard Region: Sta. Rita Hills – La Encantada Vineyard (27%), Sanford & Benedict Vineyard (24%), John Sebastiano Vineyard (28%), and Radian Vineyard (21%) – an eleven barrel selection.

Vintage Conditions: It was a warm, dry summer with varying heat spikes and we had veraison quite early. With no ground water near the surface the stressed vines produced intensely flavored grapes with low brix, which resulted in lower alcohol wines with concentrated fruit flavors. We want fruit just approaching ripeness with higher acid and a lower brix.

Winemaking: The fruit was all hand sorted, 25% whole cluster on 4 lots equating to 18% in the final blend, 7-day cold soak, a combination of natural (wild) fermentation and Burgundian yeast isolates, only free-run wine used, 10 month maturation on full lees, bottled un-fined and unfiltered.

Maturation: This wine was matured for 10 months in 45% new French oak barriques from Tonnellerie François Frères and Tonnellerie Ermitage.

Wine Analysis &: Alcohol 13.2%, pH 3.56, and TA 6.0 g/L.

Production: 557 six packs.

Accolades: 92 Points ~ Wine Enthusiast; 92 Points ~ Jeb Dunnuck; 91 Points ~ Vinous

Winemaker comments:

Color: Darker red hues this vintage with hints jam and garnet

Aroma: Complex fruit aromas of meat, mushrooms and burnt blueberry pie edges all complemented with subtle wood aromatics of vanilla, toast and stems retained briar patch

Palate: Earthiness with faint florals: roses, violet and Bing cherries

Peak Drinking: Now – and with five to seven years of bottle age from vintage.

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