



BARDEN

2018 Vin Gris, STA. RITA HILLS

The BARDEN trade name is Douglas 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: Sta. Rita Hills – Sanford & Benedict (100%)

Vintage Conditions: 2018 a "normal" vintage allowed us to have a longer picking season, as the fall days became cooler and the days shorter. Our first grapes ripened in early to mid-September and the last varietals hung on vines until early November. With August start dates the harvest becomes very compacted as the heat of summer ripens the grapes quicker.

It was a mellow growing season and the lack of any dramatic weather kept the vines healthy and happy with no signs of yellowing leaves and vines shutting down. Mild weather allows for more hang time which means the grapes reach that perfect balance of acidity and brix and develop more complex flavors.

Harvest Dates: September 24th, 2018

Winemaking: Picked for a balance of flavor and acidity and low alcohol, barrel fermented in our 55 degree winery, partially inoculated for malolactic fermentation and battonaged for 3 months.

Maturation: 46% Stainless Steel barrel, 36% neutral French Oak barrique, 9% New Francoise Freres barrique and 9% 1 year old Francoise Freres barrique, all aged 5 months on fine lees.

Wine Analysis & Production: Alcohol 13.1%, pH 3.34, and TA 7.2 g/L. 395 six packs produced.

Winemaker comments:

Color: A warm orange pink with darker shades of peach

Aroma: Aromas of white peach, cream, brioche and rubard.

Palate: The rich oak aged fruit mingle with notes of wild strawberry and citrus, leading to a crisp, complex finish. We recommend this wine for the table with appropriate friends and food.

Peak Drinking: Now – 2036

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