

BARDEN



2020 Pinot Noir Radian Vineyard

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 forty 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: 100% Radian Vineyard, Sta. Rita Hills

Vintage Conditions: Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the last half of August and the weather that followed had the usual summer heat waves. It was a very quick and even harvest with yields that were average to below average helping to produce pronounced flavors and aromatics. Most importantly for us is that we did not have the fires that plagued the vineyards to the north. We are very happy with the quality of the wine and the "numbers" (pH, TA, Alc.) have been right on resulting in very balanced wines.

Harvest Dates: September 19

Winemaking: The fruit was all hand sorted, 50% percentage of whole cluster, a 7-day cold soak and 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 46% new French oak barriques and 36% one year old French oak barriques and 21% three year barriques from Tonnellerie François Frères and Tonnellerie Ermitage.

Wine Analysis: Alcohol 13.1%, pH 3.46, and TA 6.8 g/L. Production: 53 cases produced

Winemaker comments: Color: Dark red and blue hues.

Aroma: Stunning red fruit aromas of cranberry and pomegranate mixed with lovely earthiness of forest floor and leaf litter. Powerfully intense, structured and wild.

Palate: Rich and concentrated on the palate with great persistence on the palate. Wrapped up and structured showing its longevity to age and its quality. Great tannins and acidity and loads of fruit bode well for long aging of 15 to 20 years.