

MARGERUM



CATALOG

Wine is Good Living



Greetings –

Margerum wines are made at my state-of-the-art winery located in the Santa Ynez Valley on Industrial Way in Buellton, California. I primarily produce M5 (a Rhône varietal red blend), single vineyard Syrahs, a co-fermented Syrah called ÜBER, and SYBARITE Sauvignon Blanc. We work with the top vineyards in Santa Barbara County to produce small lots of premium wines.

BARDEN wines are an exploration of cold climate grapes grown in and around the Sta. Rita Hills AVA. BARDEN 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. The growers with whom we work with follow traditional methods and produce exceptional grapes for these limited quantity wines.

I have also partnered with Jamie and Julie Kellner to produce CENT’ANNI wines where we specialize in three wines – a crisp dry white blend of Tocai Friulano, Pinot Grigio, and Pinot Bianco called Buoni Anni Bianco, a classic old-world Sangiovese called Buoni Anni, and a Riserva Sangiovese (three years in puncheons) called Cent’Anni red label.

Our Mission Statement: Margerum Wine Company is committed to creating handcrafted wines using only the highest quality grapes so that we can make wines that are indicative of the place where they are grown. We strive to make wines naturally, to make wines that have individual characteristics and to make wines with personality. The scale of production is kept at a level where we can touch and know the wine as it is raised to the bottle – the antithesis of mass production. The standards of quality are measured by our criteria – not by external sources. We make wines we personally enjoy – some to drink young; others for long aging in cool cellars for our children to enjoy.

I hope you enjoy these wines. Share them with family and friends at the table where they belong.

Doug Margerum



SMOKED SALMON WITH CREME FRAICHE ON BLINIS

servicing size: 20 / cook time: 00:05:00 / difficulty: easy / measurements: imperial (us)

Ingredients:

20 Store bought Blinis
1/2 lb Norwegian smoked salmon, thinly sliced
1/4 cup creme fraiche (you can also use sour cream)
Fresh dill for garnish
Caviar (optional)

Directions:

Preheat the oven to 350 degrees F.
Place the blinis on a sheet pan covered with parchment paper and heat in the oven for 5 minutes.
Allow to cool. Top each blini with a piece of smoked salmon.
Add a dollop of creme fraiche and a sprig of dill. Top with caviar (if using).



WHAT TO PAIR WITH SAUVIGNON BLANC:

We love Humbolt fog at the winery, but goat cheese in general is a great pairing with Sauvignon Blanc.

MARGERUM WINE COMPANY 2014 SYBARITE SAUVIGNON BLANC HAPPY CANYON OF SANTA BARBARA

The word SYBARITE is derived from Sybaris, an ancient Greek city in southeastern Italy noted for the luxurious, pleasure seeking behavior of many of its inhabitants. SYBARITES are people who have a fondness for sensuous luxury.

This wine is crafted from a blend of Sauvignon Blanc grapes grown on the rolling hills of Happy Canyon at McGinley Vineyard, Grassini Vineyard, Star Lane Vineyard and Happy Canyon Vineyard.

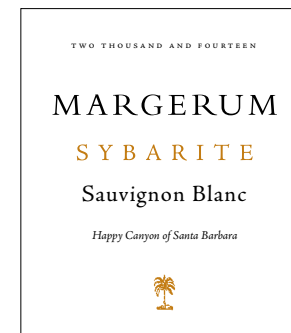
Vineyard Region: Happy Canyon of Santa Barbara AVA and Foxen Canyon

Vintage Conditions: 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.

Maturation: The component wines are racked one time after fermentation is complete and stored in stainless steel tanks (91%) and neutral barrels (9%) for 9 months, during which the fine lees are stirred. Very little SO₂ is used instead the lees and CO₂ from fermentation help protect the wine from oxidation.

Wine Analysis: Alcohol 12.8% pH 3.23 and TA 8.1 g/L. The wine is dry.

Production: 5,300 cases



"This wine is perfect to serve as an aperitif or after dinner with a selection of your favorite cheeses."

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MARGERUM WINE COMPANY
2013 “D” SAUVIGNON BLANC
HAPPY CANYON OF SANTA BARBARA

Margerum “D” is an exploration in what can be achieved with high quality Sauvignon Blanc. The high mineral soils of Happy Canyon automatically put these wines into a low nutrient category resulting in reduction which in turn with battonage gives the wine a “minerally” quality.

This wine is crafted from Sauvignon Blanc grown at McGinley “The Point” Vineyard and Grassini Vineyard from blocks 12A and 12B.

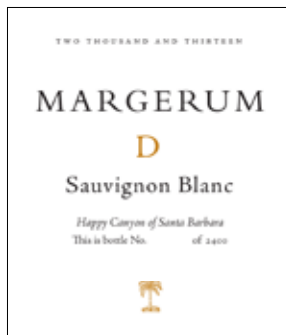
Vineyard Region: Happy Canyon of Santa Barbara AVA

Vintage Conditions: The 2013 vintage is going to go down as a great one. Following a dry winter, there was early bud break and a large fruit set. The growing season was even and warm, flowing into a moderate, dry fall. The standout characteristic for 2013 wines: complete ripeness without high sugar levels. The wines are powerful and concentrated. The worry in Santa Barbara is about the drought. The lack of rainfall has positive quality implications, but we need winter rains to recharge our aquifers and cleanse our soils.

Maturation: 100% barrel fermentation, lees stirred and aged in 60% new 265L French Ermitage oak “cigar” barrels.

Wine Analysis: Alcohol 11.9%, pH 3.18, and TA 8.2 g/L.

Production: 363 six packs



“Pure and focused aromas of lime, ruby grapefruit, orange blossom and tangerine. More complex lees/oak derived characters of fig, vanilla bean and crème brulee complete the experience.”

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MARGERUM WINE COMPANY
2013 KLICKITAT
MARGERUM RANCH VINEYARD PINOT GRIS
COLUMBIA VALLEY, WASHINGTON

The Klickitat Pinot Gris vines are located on the eastern foothills of the Cascade Mountains, in Klickitat County, Washington, pushing the boundaries of extreme cool climate viticulture.

The Margerum Ranch Vineyard is produced from Estate grown fruit.

Vineyard Region: Klickitat County, Washington

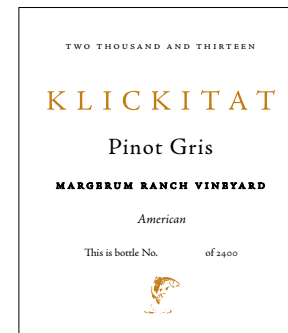
Appellation: American. This is because we grow the fruit in Washington but make the wine in California and since they are non-contiguous states the TTB mandates an American AVA for the label.

Vintage Conditions: As always, wintery conditions arrive just prior to maturation. Due to a nice long warm spring and summer we were able to get some decent ripeness.

Maturation: Fermented and matured in a combination of 500 Liter French Oak puncheons and stainless steel tank for 9 months.

Wine Analysis: Alcohol 10.6%, pH 3.15, and TA 8.2 g/L.

Production: 273 six pack cases



“An explosion of citrus, blood orange, and limes combined with wet river stone minerality provide a lean, focused, mouthfeel. The high natural acidity, forms a linear focus, whilst barrel aged Lees contact provides a slight velvety texture rounding out palate.”

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MARGERUM WINE COMPANY
2013 LATE HARVEST SAUVIGNON BLANC
SANTA BARBARA COUNTY

WINERY ONLY

Margerum Late Harvest Sauvignon Blanc is from a section of the vineyard that was set aside for the production of this wine. Ideal growing conditions allowed for full flavor and sugar ripeness from exposed bunches, while retaining acid from the shaded bunches. The grapes were hand-picked in perfect condition and then crushed, pressed, and fermented at a very cool temperature for three weeks. The wine has intense varietal aromas, a luscious mouth feel with a clean finish.

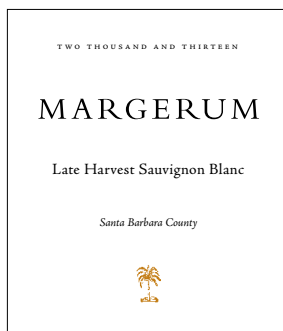
Vineyard Region: Curtis Vineyard—Santa Barbara County

Vintage Conditions: It was an early harvest for dry whites. We let this hang for an additional three months during the long cool fall. It was Harvested at 28.9 Brix.

Maturation: Will age while gracefully developing nectar like aromatics and becoming richer and honeyed.

Wine Analysis: Alcohol 8.9%, pH 3.19, RS 15% and TA 7.1 g/L.

Production: 200 cases



"This wine has intense nectar, a luscious mouth feel with a clean finish."

MARGERUM WINE COMPANY
2014 LATE HARVEST VIOGNIER
SANTA BARBARA COUNTY

375ml

Margerum Late Harvest Viognier is from a small parcel that was handpicked at 40 Brix, crushed and pressed to tank for a long, slow, cool fermentation. Fermentation was ceased at 24.7 Brix retaining tremendous sweetness from the natural grape sugars. The wine has intense ambrosial aromas, a luscious impression with a rich mouth and coating finish.

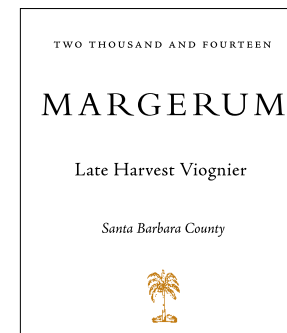
Vineyard Region: McGinley Vineyard, Happy Canyon of Santa Barbara

Vintage Conditions: 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.

Maturation: Aged in stainless steel tank for ten months.

Wine Analysis: Alcohol 11.7%, pH 4.12, RS 19.8% and TA 9.3 g/L.

Production: 150 cases of 375ml bottles



"Rich and sweet. A dessert by itself."



TRADITIONAL FRENCH CASSOULET

cook time: 06:00:00 / **difficulty:** easy / **measurements:** imperial (us)

Ingredients:

1 lb. dried cannellini beans
6 to 8 pieces of chicken thighs and drumsticks, or 4 whole chicken leg quarters
1 qt. homemade or store-bought low-sodium chicken stock
3 packets (3/4 oz.) unflavored gelatin
2 tbsps. duck fat (optional)
8 ozs. salt pork, cut into 3/4-in. cubes
Freshly ground black pepper
Kosher Salt
1 lb. garlic sausage (2 to 4 links depending on size)
1 large onion, finely diced (about 1 cup)
1 carrot, unpeeled, cut into 3-in. sections
2 stalks celery, cut into 3-in. sections
1 whole head garlic
4 sprigs parsley
2 bay leaves
6 cloves



Directions: In a large bowl, cover beans with 3 quarts water and add 3 tablespoons salt. Stir to combine and let sit at room temperature overnight. Drain and rinse beans and set aside.

Adjust oven rack to lower middle position and preheat oven to 300°F. Place stock in a large liquid measuring cup and sprinkle gelatin over the top. Set aside. Heat duck fat (if using) in a large Dutch oven over high heat until shimmering. Add salt pork and cook, stirring occasionally, until browned all over, about 8 minutes. Transfer to a large bowl and set aside. (If not using duck fat, cook pork with no additional fat.)

Season chicken pieces with pepper (do not add salt) and place skin side-down in now-empty pan. Cook without moving until well browned, 6 to 8 minutes. Flip chicken pieces and continue cooking until lightly browned on second side, about 3 minutes longer. Transfer to bowl with salt pork.

Add sausages and cook, turning occasionally, until well-browned on both sides. Transfer to bowl with salt pork and chicken. Drain all but 2 tablespoons fat from pot.

Add onions to pot and cook, stirring and scraping up browned bits from the bottom of the pot. Cook until onions are translucent but not browned, about 4 minutes. Add drained beans, carrot, celery, garlic, parsley, bay leaves, cloves, and stock/gelatin mixture. Bring to a simmer over high heat. Reduce to low, cover Dutch oven and cook until beans are almost tender but retain a slight bite, about 45 minutes.

Using tongs, remove carrots, celery, parsley, bay leaves, and cloves and discard. Add meats to pot and stir to incorporate, making sure that the chicken pieces end up on top of the beans with the skin facing upwards. Beans should be almost completely submerged. Transfer to oven and cook, uncovered, until a thin crust forms on top, about 2 hours, adding more water by pouring it carefully down the side of the pot as necessary to keep beans mostly covered.

Break crust with a spoon and shake pot gently to redistribute. Return to oven and continue cooking, stopping to break and shake the crust every 30 minutes until you reach the 4 1/2 hour mark. Return to oven and continue cooking undisturbed until the crust is deep brown and thick, about 5 to 6 hours total. Serve immediately.

MARGERUM WINE COMPANY

2013 M5

SANTA BARBARA COUNTY

FIVE GRAPES - ELEVEN VINEYARDS - ONE WINE

The Blend: 51% Grenache, 32% Syrah, 12% Mourvedre, 4% Counoise, 4% Cinsault.

M5 Mission statement: M5 is a wine that is from a thought—a blend that is an amalgamation of memories, both distant and recent, from the numerous wines I have tasted and loved.

Vineyard Regions: Santa Barbara County, San Luis Obispo County, Sta. Rita Hills, and Foxen Canyon

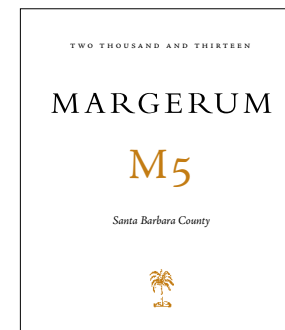
Vintage Conditions: The 2013 vintage is going to go down as a great one. Following a dry winter, there was early bud break and a large fruit set. The growing season was even and warm, flowing into a moderate, dry fall. The standout characteristic for 2013 wines: complete ripeness without high sugar levels. The wines are powerful and concentrated. The worry in Santa Barbara is about the drought. The lack of rainfall has positive quality implications, but we need winter rains to recharge our aquifers and cleanse our soils.

Maturation: This wine was matured for 9 months in seasoned French oak barrels and puncheons.

Wine Analysis: Alcohol 13.7%, pH 3.65, and TA 6.5g/L.

Production: 2675 cases, 50 cases in Magnum, 20 Double Magnums, and 6 Jeroboams.

Scores: Vinous: 90 Points



“Dark plum, youthful fruits come immediately to the fore, with perfumed Grenache and rose-petal floral aromas. A whirl of assorted spices further entwines with charcuterie undertones.”

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MARGERUM WINE COMPANY
2012 BLACK OAK VINEYARD SYRAH
SANTA BARBARA COUNTY

WINERY ONLY

Black Oak Syrah hails from the vineyard owned by Dan and Meghan Reeves located in the Los Alamos Valley. The vineyard is planted to Syrah Clone 99 and Syrah Clone 877. The 2012 Black Oak Syrah 67% clone 877 and 33% clone 99. We believe this is the most age worthy of our single vineyard Syrah.

Vineyard Region: Los Alamos Valley, Santa Barbara County AVA

Vintage Conditions: 2012 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.

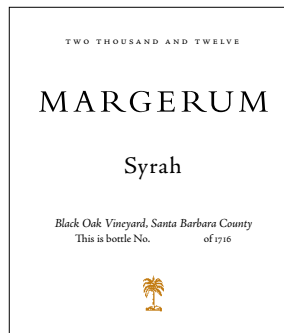
Harvest Date: October 30th

Maturation: This wine was matured for 20 months in seasoned and 33% new Ermitage French oak barriques. Never racked until bottled.

Wine Analysis: Alcohol 14.1 %, pH 3.58, and TA 7.4 g/L.

Production: 272 six packs, 12 magnums, and 2 double magnums.

Scores: Wine Enthusiast: 94 points



“Lush & expansive, yet with a defined, sleek demeanor. Plush velvety tannins – rounded, polished, and dense. Flavors of espresso, dark chocolate with high notes of sarsaparilla, aniseed & green olive, combines in an intricate weave of savory and spice, encapsulated by velvety tannins.”

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MARGERUM WINE COMPANY
2012 COLSON CANYON VINEYARD SYRAH
SANTA BARBARA COUNTY

Colson Canyon Vineyard is located just northwest of the Santa Maria AVA high in the mountains of Tepesquet Canyon. It is planted to 7.97 acres of vines with elevations reaching 1299 feet.

Margerum Wine Company has been sourcing grapes from this vineyard since 2001. The 2012 is a 50/50 blend of Syrah (clone 7) and Syrah (clone 877) from this impeccably manicured estate owned and farmed by Reo Reiswig.

Vineyard Region: Santa Maria Valley, Santa Barbara County AVA

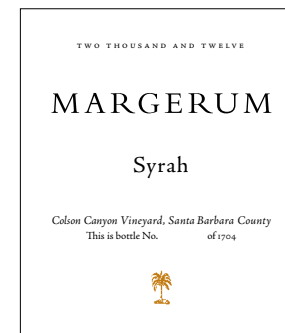
Vintage Conditions: 2012 was a good year for growers, as the yields were high and the quality was very good. Nice cool mild summer, low wind spring, so a great set. No rain, no frost, and no storms – amazingly. Summer arrived with little fog and perfect clear warm (not hot) days allowed for slow grape development retaining natural grape acidity resulting in low alcohol wines with rich concentrated varietal flavors.

Maturation: This wine was matured for 20 months in 33% new Françoise Frères French oak barriques and was never racked until bottled.

Wine Analysis: Alcohol 14.5%, pH 3.67 and TA 6.50 g/L.

Production: 273 six packs, 12 magnums, and 2 double magnums.

Scores: Wine Enthusiast: 93 points



“Full bodied, aggressive, rich, blueberry and dried fruits. Concentrated juicy mid palate encompassed by cola and sweet fruit. Dusty tannins complete the framework. The density, texture and depth of this wine are a testament to the quality of the vineyard.”

TO ORDER CALL 805.845.8435 OR VISIT WWW.MARGERUMWINECOMPANY.COM

MARGERUM WINE COMPANY
2012 PURISIMA MOUNTAIN VINEYARD SYRAH
SANTA YNEZ VALLEY

Tom Beckmen purchased a stunning, unplanted 365-acre hillside property overlooking the Santa Ynez Valley in 1996. With elevations reaching 1250 feet, this vineyard is comprised of a combination of clay and clay loam soils on a limestone base (quite unique soil profile in California). The vineyard is Biodynamically grown ensuring an environmentally friendly approach to viticulture. Margerum Wine Company has been sourcing grapes from this vineyard since 2001 using a combination of clone 99 Syrah, Estrella clone Syrah, and clone 1 Syrah. In 2012 we did not get any Estrella clone Syrah due to conditions in the vineyard.

Vineyard Region: Ballard Canyon, Santa Ynez Valley AVA

Vintage Conditions: 2012 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.

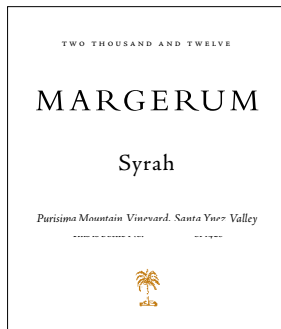
Harvest date: Both of the Syrah clone 1 and Syrah clone 99 were picked on October 19th

Maturation: This wine was matured for 20 months in 40% new Ermitage and Françoise Frères French oak barriques. Never racked until bottled.

Wine Analysis: Alcohol 13.5%, pH 3.54, and TA 6.7 g/L.

Production: 220 six packs.

Scores: Wine Enthusiast: 91 points



“Abundant rich dark plum, chocolate, Dutch licorice bramble, with wafts of vanilla bean and freshly plunged espresso.”

TO ORDER CALL 805.845.8435 OR VISIT WWW.MARGERUMWINECOMPANY.COM

MARGERUM WINE COMPANY
2012 ÜBER SYRAH
SANTA BARBARA COUNTY

We set out to make the ultimate Syrah. ÜBER is a co-fermentation all of the top Santa Barbara County Syrah vineyards we work with: consisting of equal parts from Black Oak Vineyard, Colson Canyon Vineyard, Purisima Mountain Vineyard, Great Oak Ranch Vineyard, and John Sebastiano Vineyard. As each parcel of fruit arrives at the winery where approximately 5% is separated by bucketing it into the ÜBER fermenter. ÜBER is a wild, perpetual ferment where more grapes are added over time as each of the vineyards are picked, increasing the maceration time with a continuing ferment over the period of 45 days for the 2012 vintage. The result is a wine with tremendous structure, length, and complexity. ÜBER is a synonym for super; e.g. ÜBERcool.

Vineyard Regions: Santa Barbara County, Santa Maria, Los Alamos, Ballard Canyon, Santa Ynez and Sta. Rita Hills

Vintage Conditions: 2012 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.

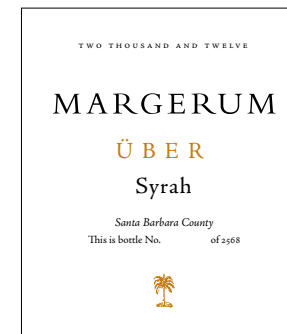
Harvest Date: Various picks were made between September 22nd to November 6th.

Maturation: This wine was matured for 20 months in mostly new Ermitage and Françoise Frères French oak barriques. The wine was never racked until it was bottled. Unfined and unfiltered – of course.

Wine Analysis: Alcohol 14.1%, pH 3.50, and TA 7.1 g/L.

Production: 317 six packs.

Scores: Wine Enthusiast: 92 points / Wine Spectator: 90 points



“Broodingly intense, with floral aromas of violet and blueberry and complex but still tightly wound flavors of blackberry, mineral and smoked pepper beef.”

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MARGERUM WINE COMPANY
2012 GRENACHE
SANTA BARBARA COUNTY

The 2012 Grenache is sourced from several top vineyard sites throughout Santa Barbara County. The fruit is destemmed and fermented in 1.5 ton open top fermenters, where gentle punchdowns are conducted 3-5 times daily to allow gradual extraction of color and tannin from the skins. A cool and long fermentation retains fruit aromatics and increases flavor concentration. A soft pressing yields a wine full of complex tannins before maturing in neutral French Oak puncheons.

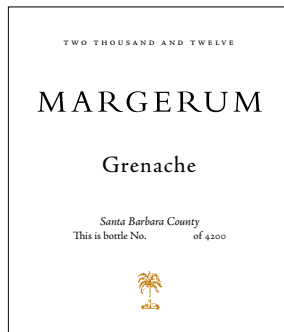
Vineyard Regions: Santa Barbara County, Ballard Canyon, Los Alamos

Vintage Conditions: It 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. It was the best summer EVER – little fog and perfect clear warm (not hot) days. The wines are all concentrated. We have never seen such low juice yields (lots of pulp and thick skins), low alcohols, low malic acids for better aging, brown seeds and full lignification - mature stems. This all leads to great color and tremendous concentration, and the wine have persistent tannins and lots of structure.

Maturation: This wine was matured for 11 months in neutral 500L French oak puncheons.

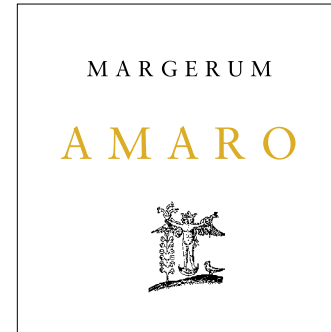
Wine Analysis: Alcohol 14.35%, pH 3.50, and TA 5.9g/L.

Production: 700 six packs.



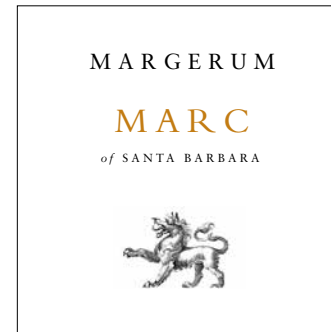
Grenache is a brilliant gastronomic wine, capable of being paired with virtually any dish (in any season and any climate), due to its broad spectrum of winemaking expressions – truly “the perfect partner.”

FORTIFIED WINES & SPIRITS



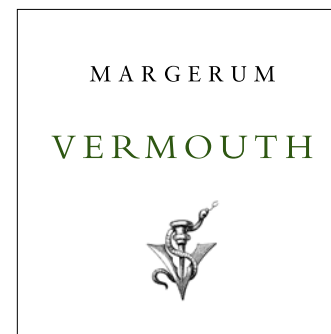
AMARO

Drink it neat (one or two oz.) after dinner as a digestive. We also love it as the bitter component for a Perfect Manhattan. 1 part sweet vermouth (Carpano Antica is really good), 1 part dry vermouth (like Dolin), 2 parts bourbon (although I've been making rye Manhattans and I like them better), a dash of Margerum Amaro, and a twist of lemon zest. This can be served up or on the rocks. 200 cases produced per year.



MARC

Margerum Marc of Santa Barbara is a spirit that was distilled from Viognier pomace that was re-constituted and fermented dry after the grapes were pressed for late harvest Viognier. Aged in wooden casks for 11 months until a distilled water add was made to bring the perfectly balanced brandy or grappa to bottle. 75 cases per year produced.



VERMOUTH

Late harvest Viognier fermented dry (16%) alcohol. Racked to neutral barrel and infused with herbs (rosemary, mints, sage, and oregano to name a few), spices (coriander, cinnamon, and peppercorns to name a few), other stuff, wormwood and roots (dandelion, angelica, and gentian to name a few). There are 30 different ingredients. It has been aged three years in barrel.



BARDEN



BARDEN is the dream to make the ultimate expression of Santa Barbara County grapes grown in the Sta. Rita Hills AVA. Our access to the top vineyards along with the philosophy and knowledge I've gained over my thirty years in the wine business allows attempting to make world-class wines. The BARDEN brand 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 the Sta. Rita Hills.

There are four wines:

FONTE

A blend of Chardonnay Pinot Blanc and Pinot Gris picked for a balance of flavor and acidity. Barrel fermented in our 55 degree winery, inoculated for malolactic fermentation and battonaged for 3 months. Aged 6 months sur-lie in 1 year old demi-muid, a neutral puncheon and a bit in stainless steel.

Barden Fonte is a collection of rambling memories assembled to reflect the image we imagined it would be. A Fonte is fountain or spring.

CHARDONNAY

We pick Chardonnay for opulent flavors, barrel ferment in our 55-degree winery, encourage full malolactic fermentation and it is battonaged for 4 months. Aged 10 months sur-lie in about half new French oak barriques from Quintessence and François Frères and half in neutral French oak barriques.

Barden Chardonnay. Apart but together again. Ours is a path less taken, an assemblage of noble places, temptresses and impossible loves.

PINOT NOIR

We hand sorted and a percentage (depending on the vintage) is whole cluster fermented, we do a 6-10 day cold soak, natural (wild) fermentation, only free-run wine used, no SO2 during maturation on full lees, bottled un-fined and unfiltered. This wine is matured for 10 months in mostly new French oak barriques from Françoise Frères and Ermitage.

Barden Pinot Noir 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. Pinot Noir is fiend-ishly complex; we realize we are on the road to madness.

SYRAH

We ferment in a combination of 500 liter (heads off) French oak puncheons and 400 liter open top insulated fermenters. The wine is aged in half new Françoise Frères and half new Ermitage French oak barrels.

Barden Syrah is shaped and sculptured. Its drapes reveal dark rooms full of the unknown; frightenly sinister, packed, and powerful. Syrah is our blood-right and our passion; we realize we are on the road to madness.

I hope you enjoy these wines,

Doug

BARDEN
2014 FONTE
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.

A blend of Hilliard Bruce Chardonnay (32%), La Rinconada Chardonnay (7%), La Encantada Pinot Blanc (29%), and La Encantada Pinot Gris (32%).

Vineyard Region: Sta. Rita Hills – La Encantada Vineyard (61%), Hilliard Bruce Vineyard (32%), & La Rinconada Vineyard (7%)

Vintage Conditions: 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.

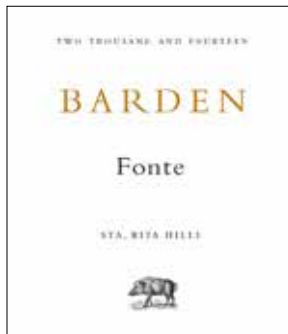
Harvest Date: August 16 - September 2, 2014

Winemaking: Picked for a balance of flavor and acidity, barrel fermented, in 55 degree winery, inoculated for Malolactic fermentation and battonaged for 3 months.

Maturation: Aged 6 months sur lie in 60% 1 year old Demi-Muid, 34% Neutral Puncheon and 6% Stainless Steel

Wine Analysis: Alcohol 13.1%, pH 3.20, and TA 7.6 g/L

Production: 380 six packs



“Aromas of brioche, toasted vanilla bean and short bread.”

TO ORDER CALL 805.845.8435 OR VISIT WWW.MARGERUMWINECOMPANY.COM

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 Conditions: 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.

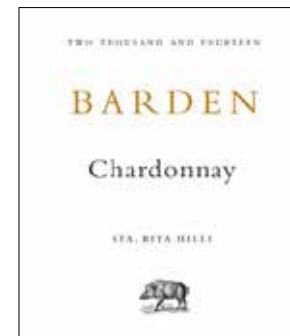
Harvest Date: September 1-2, 2014

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



“Very aromatically complex with sweet slightly tropical fruits with layers of sweet cream, toast and length.”

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BARDEN
2012 SYRAH
SANTA BARBARA COUNTY

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 Pinot Noir 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. Pinot Noir is fiend-ishly complex; we realize we are on the road to madness. It lives in the boar’s den...

Vineyard Region: 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.

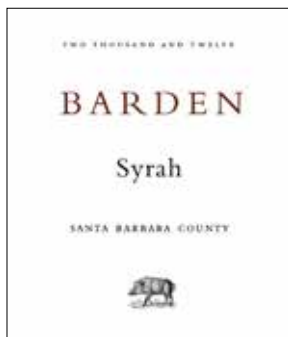
Winemaking: Fermented in combination of 500 liter heads off French oak puncheons and 400 liter open top insulated fermenters.

Maturation: Aged in half new François Frères and half new Ermitage French oak barrels

Wine Analysis: Alcohol 13.3%, pH 3.65, and TA 6.4 g/L

Production: 263 six packs, 12 magnums, and 1 double magnum.

Scores: Vinous: 92 points



“Inky purple. Ripe cherry and dark berry liqueur on the nose, with notes of candied licorice, olive and black pepper gaining strength as it opens.”

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BARDEN
2013 PINOT NOIR
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 Pinot Noir 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. Pinot Noir is fiend-ishly complex; we realize we are on the road to madness. It lives in the boar’s den...

Vineyard Region: Sta. Rita Hills – La Encantada Vineyard (64%), John Sebastiano Vineyard (27%), & Zodovich Family Vineyard (9%)

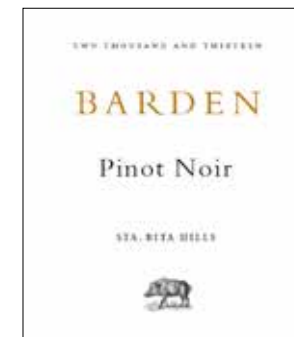
Vintage Conditions: 2013 was a good year for growers, as the yields were high and the quality was very good. Nice cool mild summer, low wind spring, so a great set. No rain, no frost, and no storms – amazingly. Summer arrived with little fog and perfect clear warm (not hot) days allowed for slow grape development retaining natural grape acidity resulting in low alcohol wines with rich concentrated varietal flavors.

Winemaking: The fruit was hand sorted, 30% whole cluster, 6-10 day cold soak, natural (wild) fermentation, only free-run wine used, no SO2 during maturation on full lees, bottled un-fined and unfiltered.

Maturation: This wine was matured for 10 months in 36% new and 36% one year (36%) and third year (27%) old French oak barriques from Tonnellerie François Frères and Tonnellerie Ermitage.

Wine Analysis: Alcohol 13.0%, pH 3.67, and TA 6.6 g/L

Production: 488 six packs



“Primary aromas of black cherry, beetroot and rhubarb leap from the glass. Upon further swirling an array of baking spices, cinnamon, nutmeg and juniper waft into the fore.”

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CENT'ANNI

CENT'ANNI Vineyards is a small production winery located in Los Olivos California. We produce Italian varietals grown both on our estate and at specifically selected vineyards around Santa Barbara County. We focus on meticulous management of each vine to achieve low yields while incorporating sustainable farming practices.

My partners Jamie and Julie Kellner have made a commitment to Sangiovese because of their passion for classic Tuscan wines. The estate has been planted with numerous clones of Sangiovese on the hilly slopes of their Los Olivos estate. There are over 2,400 vines per acre along with the only plantings of Canaiolo and Colorino in California.



2013 BUONI ANNI BIANCO

SANTA YNEZ VALLEY
488 SIX PACK CASES PRODUCED

Buoni Anni Bianco is sourced from grapes grown at three top vineyards in Santa Barbara County. The blend is 34% Cent'Anni Estate Pinot Grigio, 32% Honea Vineyard Tocai Fruiliano and 34% Sierra Madre Vineyards Pinot Bianco. The Cent'Anni Estate Pinot Grigio is pressed lightly and stainless steel fermented, the Honea Vineyard Tocai Fruiliano is stainless steel fermented and aged eight months in neutral French oak barrels, and the Sierra Madre Vineyards Pinot Bianco is barrel fermented and aged in new French oak barrels for eight months. The wine is a combination tight and rich – a wine made specifically for the table. The Pinot Grigio brings a lean tight, bold, intensity and grape flavors with lovely textured fruit. There are notes of melon and herbs; full and fleshy with lovely depth. The Pinot Bianco is fresh, focused and citrusy with lovely oak notes added to the intense, concentrated fruit. The Tocai Fruiliano is very pure with lemon, herbs and a richer texture. The resulting blend is intensely colored – green, gold, and grassy hues. The wine is rich, toasty, tight and powerful. It's a bold wine with great focus and silkiness and marries perfectly with appropriate cuisine.

CENT'ANNI



2010 BUONI ANNI SANGIOVESE

SANTA YNEZ VALLEY
1748 SIX PACK CASES PRODUCED

Our goal is to make classic Sangiovese that is dry, lean and complex. The typical Sangiovese aromas of spice and violets are here; complemented by ripe, earthy currants and black cherry. The wine has a wonderful silky texture. The tannins and firm acidity are present but integrated. Even though we are growing in one of the cooler climates in California we still get fully physiological mature grapes. The firm but benevolent framework means it's drinkable now, as the acidity and smooth tannins have resolved after two years in large neutral French oak puncheons.



2010 CENT'ANNI SANGIOVESE RISERVA

SANTA YNEZ VALLEY
463 SIX PACKS PRODUCED

Our goal is to make Sangiovese, from Sanguis Jovis, "the blood of Jove", prudently blended with traditional Tuscan grapes. CENT' ANNI is barrel fermented in 500 liter upright wooden oak puncheons and aged three years in neutral oak puncheons in our cool cellar.

Our estate vineyards are located in the heart of the Santa Ynez valley off of old Calzada Road. Undulating hillsides are planted to tiny blocks of high-density classic Tuscan varietals. The best of the estate grown grapes are selected for Cent'Anni. The 2010 is a blend of all five of the Sangiovese clones we have planted on the estate: 16% Montepulciano clone, 16% Sangiovese clone 3, 16% Sangiovese clone 6, 16% Sangiovese 23 & 34% Sangiovese Rodino. Additionally we top the barrels with estate grown Colorino and Canaiolo and these represent 1% of the volume each.



COMPANY INFORMATION

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NOTES: