



BARGETTO WINERY

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2016 Pinot Grigio, Monterey County

Our History

BARGETTO WINERY has been dedicated to producing fine Santa Cruz Mountain wines for over 80 years. As one of California's most historic wineries, and the oldest winery of the Santa Cruz Mountains, the third generation of Bargettos continues to pursue winemaking excellence and innovation.

The Appellation

With its distinct afternoon breezes and cool evenings, Monterey County provides an ideal region for growing Pinot Grigio. The delicate honeysuckle aromas and fruity flavors develop nicely in this coastal region.

Winemaker's Notes

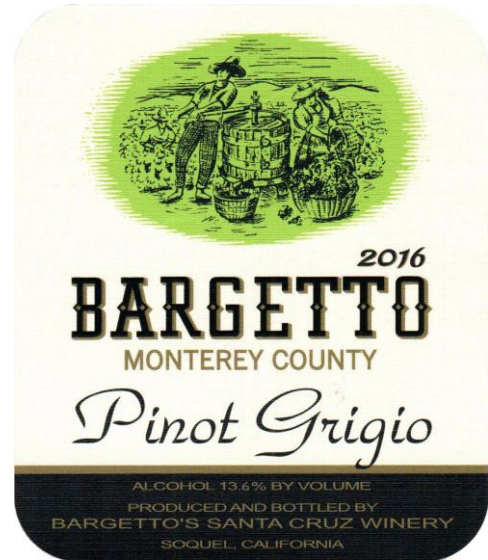
We blended grapes from three different vineyards to produce one lively, yet balanced Pinot Grigio from the coastal Monterey County. Bright, ripe tropical fruits and light floral notes fill the aroma. Passionfruit, pineapple, cantaloupe, orange blossoms and honeysuckle aromas develop as do nuances of clean minerality. The palate is also filled with fresh fruitiness: tangy lime, guava and grapefruit juice. This Pinot Grigio is light bodied, clean and refreshingly crisp. The fruity palate has a kick of acidity followed by a subtle sweetness that lingers on the finish. This wine should be enjoyed young, preferably on a nice sunny day by the ocean.

Best food pairings include: spicy Thai food dishes, grilled fish tacos and ceviche!

New Retro Label

Having celebrated over eighty years of Santa Cruz Mountains winemaking, BARGETTO WINERY remains one of the most historic wineries in California. We have chosen this original BARGETTO label from the 1940s to help celebrate our 80th anniversary. BARGETTO was one of the pioneering California wineries of Pinot Grigio, starting in 1993.

Suggested Retail: \$16.00



Technical Stats

Composition	94% Pinot Grigio 6% other
Appellation	100% Monterey County
Vineyard(s)	40% Paraiso Vineyard 36% Rava Vineyard 18% Mesa Vineyards 6% Viento Vineyard
Harvest Dates	September 1, 2016 – September 26, 2016
Harvest Sugar	25.0 ° Brix (average)
Alcohol Content	13.6%
Residual Sugar	Dry
Total Acidity	7.05 g/L
Wine pH	3.47
Malo-lactic	none
Tank Aging	100% fermented and aged in stainless steel tanks
Bottling Date	December 21, 2016 – January 18 th , 2017
Cases Produced	3593 cases