



BARGETTO WINERY

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2015 Pinot Noir, Santa Cruz Mountains Reserve

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.

Our Estate Vineyard

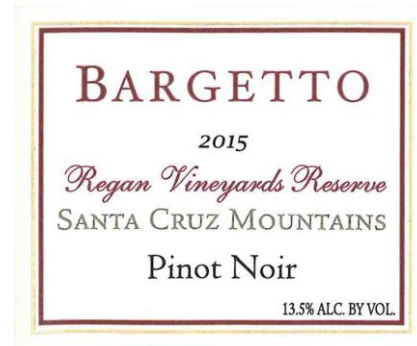
BARGETTO WINERY'S Regan Estate Vineyard is located on a southwest slope in the Santa Cruz Mountains, overlooking the majestic Monterey Bay. This cool climate vineyard allows the grapes to develop rich and complex flavors over an exceptionally long growing season. These distinct and age-worthy wines from Regan Vineyards reflect this unique location. We are committed to sustainable winegrowing practices such as: cover crops, biodiesel, solar electricity and biological pest control.

Winemaker's Notes

The 2015 Regan Vineyards Reserve Pinot Noir is introduced with its bright garnet color. This Reserve Estate Pinot Noir has delicate layers of fruit, spice, oak and earth. Each component brings out the true character and terroir of Pinot Noir grown at Regan Vineyards. Aromas of earthy potpourri, freshly cut oak, ripe raspberries on the vine and lightly smoked meat fill your senses. The palate follows the nose, but adds juicy acidity and fruity pomegranate and cranberry flavors. This wine is medium-bodied, with mouth-filling tannins and a long finish. Hints of vanilla oak, cola and bright cherry blossoms dance together on the finish. Drink now through 2020.

Food pairings include: lamb chops, chicken cordon bleu, mushroom paella and creamy mushroom risotto.

Suggested Retail: \$45.00



Technical Stats

Varietal Composition	100% Pinot Noir
Appellation	Santa Cruz Mountains (SCM)
Vineyard(s)	100% Regan Estate Vyds. SCM
Clonal Composition	46% Pommard Clone 31% Martini Clone 21% Dijon Clone 2% Mt. Eden Clone
Harvest Date	September 1 – September 10, 2015
Harvest Sugar	23 Brix (average)
Alcohol Content	13.5%
Wine pH	3.71pH
Wine Total Acidity	6.15 g/L
Residual Sugar	Dry
Malo-lactic	Complete
Oak Barrel Aging	12 months in 30% new French oak and 70% neutral oak
Bottling Date	November 16, 2016
Cases Produced	241 cases