



BARGETTO WINERY

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2015 Chardonnay, Santa Cruz Mountains

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

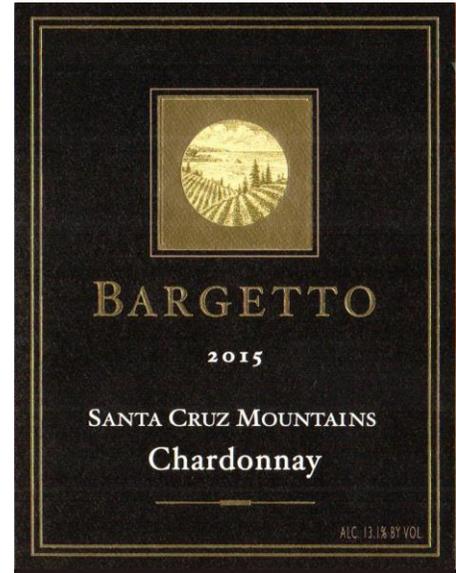
BARGETTO WINERY'S Regan Estate Vineyard is located on a southwest slope in the Santa Cruz Mountains, overlooking the majestic Monterey Bay. This cool climate vineyard allows the grapes to develop rich and complex flavors over an exceptionally long growing season. These distinct and age-worthy wines from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

Winemaker's Notes

The 2015 Regan Vineyards Chardonnay has a rich, straw-yellow hue. This vintage had record-low yields due to a cooler spring season. Both clones from our Estate Vineyard suffered light crop loads but the fruit quality remained high. Aromas of fresh creamy butter, spicy-toasted vanilla beans, homemade bread and juicy ripe Meyer lemon blend pleasantly on the nose. Hints of floral perfume and apple pie also linger on the nose. Fresh tropical fruit becomes more pronounced as the wine is allowed to breathe; warm pineapple, banana and a hint of dried apricot blend with toasted oak aromas. This Chardonnay is lighter-bodied with balanced acidity and a clean finish. Enjoy this wine now through 2018!

Food pairings include: fresh Caesar salad, chicken cordon-bleu, grilled calamari and fish tacos

Suggested Retail: \$24.00



Technical Stats

Varietal Composition	100% Chardonnay (43% Mount Eden Clone, 42% Clone 4, 15% Other)
Appellation	Santa Cruz Mountains
Vineyards	85 % Regan Estate Vineyards (SCM) 15% Monterey County
Harvest Date(s)	September 14, 2015-October 30, 2015
Harvest Sugar	23Brix (average)
Alcohol Content	13.1%
Wine Total Acidity	5.4 g/L
Wine pH	3.58 pH
Residual Sugar	Dry
Malo-lactic	Complete
Fermentation:	30% barrel fermented, 70 % stainless steel tank, 10 months in 30% new, 70% neutral oak
Bottling Date	September 8 th , 2016
Cases Produced	146 cases