



# BARGETTO WINERY

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## 2014 Zinfandel, Lodi “OLD VINE” (retro label)

### 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.

### About the Appellation

Lodi has been a wine grape growing area as long as the Santa Cruz Mountains; both of which dates back to the 19<sup>th</sup> century. While both are famous for wine grapes, the regions are focused on different varietals and yield different styles of wine. Long known as the home of old vine zinfandel vineyards, Lodi yields Zinfandel of highest quality. Our vineyards source, Schmierer Vineyards, sits on the banks of the Mokelumne River. Gnarled and head pruned, the vines at this vineyard look as though they’ve been through 50 harvests, and they have!

### About the Label

The “retro” label used for the Bargetto old vine Zinfandel was first used by Bargetto Winery in the 1940s. It was re-introduced in 2008 as part of the winery’s 75th anniversary.

### Winemaker’s Notes

The 2014 Zinfandel is introduced with its deep garnet color and fruit-forward nose. The nose is perfumed with bright red berries, baking spice, potpourri and freshly-toasted oak. Flavors are also fruity, expressing ripe blackberries, cranberries and pomegranates. This wine is medium-bodied with soft tannins and fresh acidity that balances nicely with the ripe flavors on the palate. Hints of spice and sweet oak linger on the finish. This wine is great on its own or paired with many dishes. Drink now through 2017.

Food pairings include BBQ tri-tip, spaghetti, pizza and tacos.

*Suggested Retail: \$18.00*



### Technical Stats

<b>Composition</b>	82% Zinfandel 13% Petite Sirah 5% Syrah
<b>Appellation</b>	Lodi, CA
<b>Vineyard(s)</b>	50% Schmierer Vineyards, Lodi 32% Stama Vineyards, Lodi 8% Lodi 5% Paso Robles 5% SCM
<b>Harvest Date</b>	September 11-17, 2014
<b>Harvest Sugar</b>	25.9 Brix (average)
<b>Alcohol</b>	14.3%
<b>Total Acidity</b>	6.9 g/L
<b>Wine pH</b>	3.62 pH
<b>Malo-lactic</b>	Complete
<b>Oak Barrel Aging</b>	20% New American Oak and 80% Neutral Oak for 12 months
<b>Bottling Date</b>	January 29, 2016-February 1, 2016