



BARGETTO WINERY

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2015 Zinfandel, Lodi “OLD VINE” (retro label)

Our History

BARGETTO WINERY has been dedicated to producing fine Santa Cruz Mountain wines for over 85 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 19th 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 sources, Schmierer Vineyards and Klinker Brick, sit 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

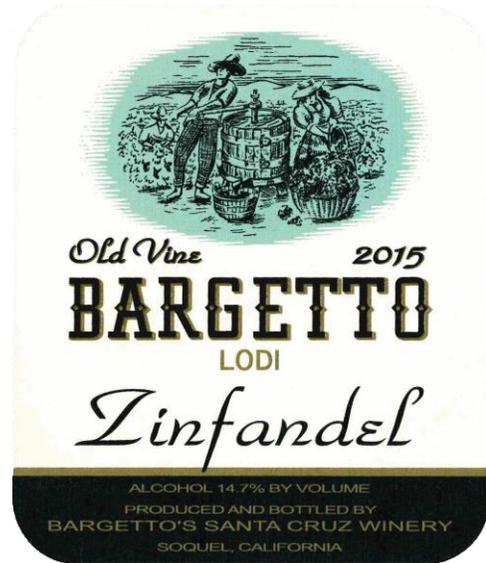
The “retro” label used for the Bargetto old vine Zinfandel was first used by Bargetto Winery in the 1940s. It was re-introduced in 2008 as part of the winery’s 75th anniversary.

Winemaker’s Notes

This vintage is a blend of two vineyards: Klinker Brick and Schmierer Vineyards. Due to a favorable warm and dry growing season, this vintage was ripe and rich from day one. The nose shows layers of chocolate, fig, red licorice and spicy potpourri. The palate is also fruit-forward with flavors of berry-pie, rhubarb, cinnamon candy and cranberry. There’s a hint of pepper and toffee that adds to the palate and the finish. This Zinfandel is medium-bodied with rich tannins and hints of toasted vanilla beans from the use of new oak. Sweet berry jam lingers on a long finish. Flavors are ripe but do not overwhelm the palate, making this an excellent Zinfandel to pair with your favorite foods. Best pairings include: Drink now through 2020!

Food pairings include BBQ ribs or Tri-Tip, honey-glazed ham, or chocolate cake with raspberries.

Suggested Retail: \$18.00



Technical Stats

Composition	95% Zinfandel 5% Petite Sirah
Appellation	Lodi, CA
Vineyard(s)	64% Klinker Brick Vineyards, Lodi 31% Schmierer Vineyards, Lodi 5% Other, Lodi
Harvest Date(s)	August 30th-September 3rd, 2015
Harvest Sugar	25 Brix (average)
Alcohol	14.7%
Total Acidity	6.7 g/L
Wine pH	3.89 pH
Malo-lactic	Complete
Oak Barrel Aging	20% New American Oak and 80% Neutral Oak for 12 months
Bottling Date	January 31st, 2017
Cases Produced	771 cases