



BARGETTO WINERY

3535 North Main Street
Soquel, CA 95073

Office 831.475.2258
Fax 831.475.2664
www.bargetto.com

2015 Pommard Clone Pinot Noir, Santa Cruz Mountains

Our History

BARGETTO WINERY has been dedicated to producing fine Santa Cruz Mountains 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

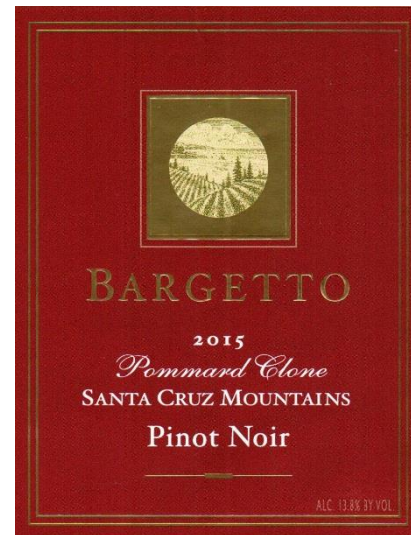
BARGETTO WINERY'S Regan Estate Vineyard is located on a southwest slope in the Santa Cruz Mountains, overlooking the majestic Monterey Bay. This cool climate vineyard allows the grapes to develop rich and complex flavors over an exceptionally long growing season. These distinct and age-worthy wines from 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

Our 2015 Pommard Pinot Noir is our fourth release of Pommard Clone wine. The color is garnet with lively bright and fruity aromas. Fresh cranberries, warm rhubarb pie, clove, rosemary, and hints of vanilla bean and toasted oak fill the nose. Aromatic hints of earth, mushroom and minerality show off the unique terroir of the Santa Cruz Mountains and add a layer of intrigue to the wine. The palate is lively and balanced with ripe raspberry flavors and refreshingly clean acidity. This wine is medium-bodied with delicate layers of fruit, spice and sweet oak that linger on the finish. Please enjoy this special bottling of Pommard Clone Pinot Noir now through 2020.

Food pairings include: warm Brie cheese, lamb chops, and shish kabob

Suggested Retail: \$35.00



Technical Stats

Varietal Composition	100% Pinot Noir
Appellation	Santa Cruz Mountains (SCM)
Vineyard(s)	90% Regan Estate Vyds., SCM 10% Veranda Vyds., SCM
Clonal Composition	85% Pommard 10% Dijon (Veranda) 5% Martini
Harvest Dates(s)	August 2, 2015 – September 10, 2015
Harvest Sugar	23.0 Brix (average)
Alcohol Content	13.5%
Wine pH	3.65 pH
Wine Total Acidity	6.2 g/L
Residual Sugar	Dry
Malo-lactic	Complete
Oak Barrel Aging	11 months in 30% New French oak barrels
Bottling Date	September 1, 2016
Cases Produced	223 cases