



CHAUCER'S

Established 1968  Santa Cruz Mountains

www.chaucerswine.com

OUR STORY

CHAUCER'S CELLARS, has produced gold-medal winning wines since 1968. These elegant wines are produced from 100% pure fruit or natural honey without the addition of artificial flavors.

The CHAUCER'S fruit wine story begins on the banks of Soquel Creek, California. In 1968, winery president, Lawrence Bargetto, saw an opportunity to create a new style of dessert wine made from fresh, locally-grown fruit in Santa Cruz County.

With an abundant supply of local plums, Lawrence decided to make wine from the Santa Rosa Plums growing on the winery property. Using the winemaking skills he learned from his father,

he picked the fresh plums into 40 lb. lug boxes and dumped them into the empty open-top redwood fermentation tanks. Since it was summer, the fermentation tanks were empty and could be used for this new dessert wine experiment.

After the fermentation began, the cellars were filled with the delicate and sensuous aromas of the Santa Rosa Plum. Lawrence had not smelled this aroma in the cellars before and he was

exhilarated with the possibilities. After finishing the fermentation, clarification, stabilization and sweetening, he bottled the wine in clear glass to highlight the alluring color of crimson. After winning award after award for this plum wine, Lawrence decided he would try his hand at other fruit wines including cherry, blackberry, raspberry, olallieberry, and honey.



Lawrence Bargetto. Founder of CHAUCER'S CELLARS, Circa 1950.



Today, the third generation Bargetto family directs the operation of BARGETTO WINERY, which produces three distinctive wine brands: BARGETTO, CHAUCER'S and LA VITA.

Pictured: Martin, Loretta, John Bargetto

"Her mouth was as sweet as mead with honey poured or apples in the hay or heather stored..." Geoffrey Chaucer, *The Miller's Tale*

History of Mead

by Martin Bargetto

If there is one wine produced in the world with a rich and colorful history, it must be the fermented beverage of honey called mead. Mead has such a long history; it is hard to know where to begin to tell the story. But alas, let us try.

Up until the last five years or so, most researchers dated the dawn of mead production to about 3,000 years ago, during the reign of the Queen of Sheba in southwest Arabia. However, more recent archaeological evidence has been uncovered in Mesopotamia (modern day Iraq). This evidence indicates that mead was produced 5,000 years ago.

A honey-based fermented beverage has been produced by many different cultures down through the ages. The Greeks, Romans, Egyptians, Ethiopians and Assyrians made mead. Even the civilizations based in North and South America fermented honey. The Incas and the Aztecs used mead in festivals and religious celebrations.



Vats containing evidence that mead was produced during the time of King Midas.

One historical evidence of mead centers around the burial chamber of King Midas. King Midas was the ancient leader of the Muski people in central Turkey. In the 1950s, scholars from the University of Pennsylvania who were excavating a large burial mound, discovered a large chamber some 40 meters below the upper surface. The tomb was dated 700 B.C. Amongst the contents of the burial vault were colorful garments and various bronze vessels. Over the years, modern analytical techniques were used to uncover three key residues. Researchers were able to determine that the beverage residues in the containers were grape wine, barley beer, and honey mead.

Since each of these alcoholic beverages have 'fingerprint' compounds that remain for thousands of years, scientists have been able to decipher what King Midas drank during his reign. Tartaric acid occurs naturally in large amounts only in grapes. Calcium Oxalate is the marker for barley beer. Beeswax was found only in small quantities due to the normal filtering process for honey extraction. Thus, honey was most likely added to the fermented beverage concoction.

Types of Mead

As with wine made from grapes, there are a wide variety of mead types and styles. The following list provides just a few examples of mead styles produced today:

Mead – made with honey, water, and yeast

Sack Mead – sweeter mead made with more honey

Melomel – mead made with fruit or fruit juice

Metheglin – mead made with spices and extracts

Morat – mead made with mulberries

Pyment – mead made with both honey and grapes

Hippocras – mead made with honey, grapes and spices

Cyser – a beverage made with honey and either apples, peaches, cherries or pears

Braggot – honey and malt, considered more of a mead beer

Oxymel – mead mixed with wine vinegar

Rhodomel – mead made with honey and rose petals

Capsicumel – honey with chili peppers

T'ej – mead made from honey, water, and hops. The national drink of Ethiopia

CHAUCER'S Mead

CHAUCER'S Mead would be considered traditional mead since it is produced just from honey, water, and yeast. However, it may also be considered a sack mead because of its sweeter style.

Generally, three types of honey are used in the production of CHAUCER'S Mead: alfalfa, sage, and orange blossom. Alfalfa provides the color for the wine, sage yields spice for the flavor and orange blossom adds a nice fragrance to the aroma.

For those who prefer mead made in the Metheglin style, CHAUCER'S Mead may be heated with its mulling spices to make a fun, hot spiced wine. In the coming issues of the CHAUCER'S newsletter, look for more information on mead history in different cultures, mead recipes, mead style, and more.

Salute!

Research for this essay taken from www.gotmead.com



CHAUCER'S

Mead

THE WINE

A Mead for all Seasons. Our Mead can be enjoyed chilled by itself or use the organic brewing spices to enjoy the cinnamon, orange peel and clove flavors. It is incredibly tasty hot or cold spiced. Paired with an India Pale Ale (IPA), it makes a blissfully bittersweet beer cocktail.

PRODUCTION NOTES

Our Mead is made from fresh honey without the addition of artificial flavorings, concentrates or artificial colorings. The honey for this specialty fruit-wine is produced in hives throughout the Sierra Nevada Mountains. It is composed of a blend of four types of honey:

Orange Blossom



Mountain Wildflower



Sage



Alfalfa



Each brings a unique quality to the blend and contributes to the overall complexity of the Mead.

FOOD PAIRING SUGGESTIONS

- Serve warm with spices or cold for a summer sipper.
- Enjoy with dried fruits and nuts.
- Serve alongside a pear tart or desserts paired with nuts.
- Enjoy with cheeses having a strong taste (blue or aged cheeses)

*Although this wine exhibits richness similar to a fine liqueur, it is not fortified and contains only 10% alcohol. To enjoy the full qualities of this wine it should be consumed shortly after purchase.



AWARDS

- 95 pts./Gold
California State Fair Wine Competition
- Gold
North American Beer Competition

TECH

Honey Source	Sierra Nevada Mountains: Orange Blossom, Mountain Wildflower, Sage, Alfalfa
Harvest Season	May 15th – July 15th
Total Acidity	.83g/100mls
Residual Sugar	10% by weight
Alcohol	10.5%
Retail Price	\$16.00/750ml. bottle



Raspberry Mead

THE WINE

The flavor of this wine explodes with raspberry and honeysuckle. The wine is a blend of our Mead and a small portion of our Raspberry Wine. Less sweet than our regular Mead, this wine finishes with a lingering crisp raspberry and honeysuckle impression. A blend of honey wine and fruit such as this is known as Melomel and has been enjoyed for centuries.

PRODUCTION NOTES

The raspberries for this wine are from Driscoll's berry growers in the Watsonville, CA area. The honey used to make the Mead is a blend of alfalfa, orange blossom, sage and mountain wildflower collected from our local bee keepers in Northern California.

FOOD PAIRING SUGGESTIONS

- Enjoy with dried fruits and nuts.
- Great with chocolate mousse and other chocolate desserts.
- Enjoy mixed in a cocktail. For a great selection of original food and drink recipes visit chaucerswine.com.



AWARDS

- 91 pts.
California State Fair Wine Competition
- Highly Recommended
World Wine Championships/BTI

TECH

Raspberry Source	Driscolls, Watsonville, CA
Blend	85% Honey Mead 15% Raspberry Wine
Harvest Season	May 15th – July 15th
Total Acidity	.79g/100mls
Residual Sugar	11.2% by weight
Alcohol	10%
Retail Price	\$16.00/750ml. bottle

*Although this wine exhibits richness similar to a fine liqueur, it is not fortified and contains only 10% alcohol. To enjoy the full qualities of this wine it should be consumed shortly after purchase.



Blackberry Wine

THE WINE

Our Blackberry wine is made from 100% pure blackberry varieties. The dark, rich berry aromas leap from the glass. The flavors are reminiscent of grandma's blackberry pie. This wine is always a pleasure to be enjoyed with friends and family.

PRODUCTION NOTES

The majority of fruit for this elegant wine was grown in an orchard near Watsonville, California - a cool region with seasonal morning fog during the summer, ideal for the production of quality berries. Well-drained, sandy loam soils along the Pajaro River and Corralitos Creek continue to yield berries with naturally high acids and intense flavor. Although this wine exhibits richness similar to a fine liqueur, this specialty dessert-style beverage is not fortified and contains only 10.5% alcohol. To enjoy the full qualities of this wine, it should be consumed shortly after purchase.

FOOD PAIRING SUGGESTIONS

- Enjoy with spicy Thai food, roasted pork tenderloin or spicy brisket,
- Drink alongside or drizzle over a cheesecake for a rich and delicious dessert.
- Great for baking — make a blackberry pie or cobbler.

*Although this wine exhibits richness similar to a fine liqueur, it is not fortified and contains only 10.5% alcohol. To enjoy the full qualities of this wine it should be consumed shortly after purchase.



AWARDS

- 92 pts. California State Fair Wine Competition
- 90 pts./Gold World Wine Championships/BTI

TECH

Blackberry Source	Primary California, Gizdich Ranch & Driscolls, Watsonville, CA
Harvest Season	June 1 – July 15
Total Acidity	1.4g/100mls
Residual Sugar	10% by weight
Alcohol	10.5%
Retail Price	\$15.00/375 ml. bottle



Raspberry Wine

THE WINE

Rich and sensual, our Raspberry Wine is like a *first kiss*, innocent and impressionable. Made from 100% pure fruit, there is a clear, light crimson color and the flavor is bursting with enticing aromas of freshly crushed raspberries.

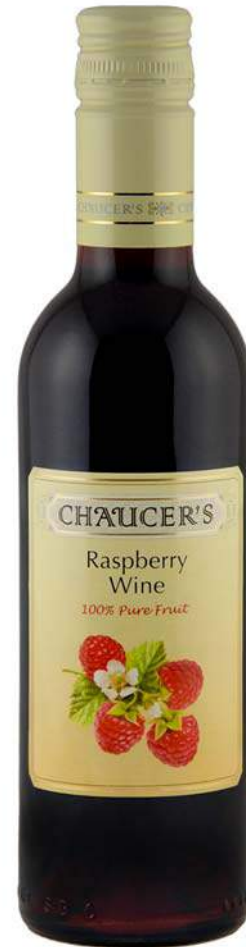
PRODUCTION NOTES

The fruit for this elegant wine was grown in an orchard near Watsonville, CA – a cool region with seasonal morning fog during the summer, ideal for the production of quality berries. The varieties of raspberry grown in this area have a very firm texture and an intense flavor. Well-drained, sandy loam soils along the Pajaro River and Corralitos Creek yield berries with naturally high acids with adequate sugar levels. The cool microclimate near Watsonville enables growers to use minimal amounts of water during the growing season to ensure the delicate character of this fine berry is not lost.

FOOD PAIRING SUGGESTIONS

- Pairs well with white fish dishes, Vietnamese cuisine and vegetarian meals.
- Serve with chocolate or cheesecake for a delicious dessert accompaniment.
- Great for baking. Try baking a raspberry chocolate cake or raspberry muffins. (recipes at www.chaucerswine.com)

*Although this wine exhibits richness similar to a fine liqueur, it is not fortified and contains only 10% alcohol. To enjoy the full qualities of this wine it should be consumed shortly after purchase.



AWARDS

- 94pts./Gold
California State Fair Wine Competition
- 90 pts.
Wine & Spirits Magazine
- 91 pts.
Tastings.com

TECH

Raspberry Source	Driscolls, Watsonville, CA
Harvest Season	May – November
Total Acidity	1.6g/100mls
Residual Sugar	10% by weight
Alcohol	10%
Retail Price	\$15.00/375ml. bottle



Pomegranate Wine

THE WINE

This brilliant, ruby-colored wine displays a silky elegance in the flavor profile, punctuated by its spunky, acidic backbone. This wine is fantastic straight-up and chilled, paired with a favorite entrée or dessert...or even mixed in a cocktail. As a key flavor component, pomegranate has supplied the giddy-up to a Roy Rogers, the twinkle to a Shirley Temple and the flash in a Tequila Sunrise.

PRODUCTION NOTES

The pomegranates were grown in orchards in the dry, arid portion of the southern San Joaquin Valley of California. The fruit was delicately pressed without macerating the rinds or seeds.

FOOD PAIRING SUGGESTIONS

- Pairs well with spicy Thai food, spicy Southwest cuisine, spicy curry and salads.
- Pairs well with soft cheeses and dried fruits and nuts.
- Mix up a cocktail. Recipes at www.chaucerswine.com

This wine may need to be decanted. Pomegranate wine is a naturally fresh product made with 100% fruit and has a tendency to throw sediment that will not affect the quality or the taste of the wine.

*Although this wine exhibits richness similar to a fine liqueur, it is not fortified and contains only 11% alcohol. To enjoy the full qualities of this wine it should be consumed shortly after purchase.



AWARDS

- 95pts./Gold
California State Fair Wine Competition

TECH

Fruit Source	San Joaquin Valley, CA
Harvest Season	October
Total Acidity	1.84g/100mls
Residual Sugar	9.5% by weight
Alcohol	11%
Retail Price	\$15.00/375ml. bottle



Sparkling Mead

THE WINE

A GLUTEN FREE, Semi-dry hard honey beverage with natural orange and ginger essences. This specialty mead offers aromas of fresh California honey, as well as hints of orange and ginger. On the palate, the sweet honey is present, but not overpowering. This mead is very light in body, with small Champagne-like bubbles filling the mouth. The finish is crisp, clean, and refreshing, with lingering hints of Valencia orange.

PRODUCTION NOTES

The honey for this specialty sparkling honey wine is produced in hives throughout California's Central Valley and Sierra Mountains. Our Chaucer's Sparkling Mead is composed of a blend of many types of honey: alfalfa, orange blossom, wildflower and sage. Each type brings a unique quality to the blend and contributes to the overall complexity of the Mead. Alfalfa is neutral in flavor but yields a dark, amber color. The orange blossom brings a floral bouquet to the nose of the wine. Wildflower and Sage are lighter in color and flavor but taste fresh with hints of spice.

FOOD PAIRING SUGGESTIONS

- Pairs well Asian food and BBQ
- Enjoy with spicy food and sushi



Packaging	500 ml./ 16.9 FL. OZ. 12 Pack Case 68 Cases/Pallet
Alcohol	6.7% by Volume
Retail Price	\$9.00
Bottle UPC	0-8060030010-6

Ingredients Filtered water, 100% Pure Honey, Natural ginger essence, natural orange essence, tartaric acid, yeast, sulfites, CO2

FEATURED ARTICLES

Our Wines in the News

MEAD



“Mead. A Taste of Honey.” *CBS Sunday Mornings*. CBS, Nov. 24, 2014 & Sept. 21, 2014.

Mead is a popular drink from the past finding new life in places like Silicon Valley, where the honey-based beverage was rediscovered on Sunday Morning.

“The Secret Life of...Honey.”
Food Network Television. Season 1, Episode 6,
Hosted by Jim O'Connor & George Duran



The Food Network's cameras and crew visited CHAUCER'S CELLARS to get a glimpse at the production of CHAUCER'S Mead.

McAuliffe, Annelise. “Mead-The Drink of Yesterday with No Boundaries For Today.” *Honestcooking.com*. Sept. 2014. Web. www.honestcooking.com



“Today, kicking their original marketing rules to the side, Chaucer's realized recent success by pitching their honeyed beverage as a friendly partner to cocktails...”

RASPBERRY MEAD

McAuliffe, Annelise. “How to pair Meads.” *Honestcooking.com*. Sept. 2014. Web. www.honestcooking.com

“A jammy nose sets you up for success with this rosy honey drink. A blend of Chaucer's Raspberry wine and mead. This will leave a crisp and slightly-sweet impression in your mouth... With a lower alcohol level compared to other meads, this drink is easy to enjoy in the summer sun.

Pairing: A tried and true pal to fried chicken and barbecued meats.”

Passmore, Nick. “Taste of Honey.” *USA AIRWAYS* Nov. 2013: 20. Print.

“Our Favorite(s), Raspberry Mead from Chaucer's Cellars, a rarity among melomels in that you can still taste lovely honey flavors through the assertive raspberry. Drink with fresh raspberries and cream.”

POMEGRANATE WINE

Fairchild, Kirsten. “Bargetto Returns to making Pomegranate.” *Santa Cruz Sentinel*, November 2007. Print

“There's a lot of interest right now in people drinking pomegranate juice. I think because of the health aspect of antioxidants people are well aware of eating and drinking things that are good for them. I'm glad we're resurrecting the pomegranate wine.” (Michael Sones, Winemaker)

RASPBERRY WINE

Schneider, Derrick. “Ripe Time for Fruit Wine” *Santa Cruz Sentinel*, July 2007. Print

“This wine smells and tastes of pure raspberry and has a spine-tingling, mouth-puckering acidity. Though it has a fruit wine's characteristic residual sugar, this fruit wine sits on the dry end of the spectrum.”

RECIPES & PAIRINGS

Original and Tempting Drink and Food Recipes

CHAUCER'S wines are fantastic straight-up and chilled as an aperitif, paired with various entrees and desserts or used in many cooking or baking recipes. CHAUCER'S also extends it's role in the tasty, whimsical world of mixology by creating several original cocktail recipes ready to be enjoyed.



BRAGGOT

Ingredients:

- CHAUCER'S Mead
- India Pale Ale

Instructions:

Fill your mug/drinking vessel 1/4 full with chilled Mead. Top off with your favorite India Pale Ale. This blissfully bittersweet pairing pays tribute to the "braggot", a beer and honey cocktail that dates back to 12th century Ireland.



THE BRAGGOT ROYALE

Ingredients:

- CHAUCER'S Raspberry Mead
- Chocolate Porter or Stout

Instructions:

Fill your mug/drinking vessel with 20% chilled Raspberry Mead. Top off with a favorite chocolate Porter or Stout. The startling rich flavors rival getting a winning ticket by someone named Wonka. *Recipe created by Ann-Marie Bays, Certified Cicerone (R) DeLand, Florida*

For an extensive assortment of fun and delicious recipes visit our website at www.chaucerswine.com.



Sole with Raspberry Sauce



Pom Beach Spritzer



Sangria

OUR ASSOCIATE WINEMAKER

Bobby Graviano



A California native, raised in Los Altos, BARGETTO Associate Winemaker Bobby Graviano attended Cal Poly San Luis Obispo, where it was quickly determined he wanted to pursue a career in winemaking. Bobby earned a B.S. in Wine and Viticulture, with a concentration in Enology, minored in Spanish, and graduated in 2010.

During college Bobby interned at Testarossa Winery in Los Gatos, and after graduating, he became the Production Assistant, working in both the cellars and the lab. During his tenure, Bobby was granted a leave of absence to spend a harvest abroad in the Southern Hemisphere. He worked for the Gilbert Family Wine Company in Mudgee, Australia, leading the cellar team for the 2013 harvest. Not long after his return to California, Bobby joined BARGETTO WINERY as Assistant Winemaker, and 3 years later, assumed the role of Associate Winemaker. The upcoming 2017 vintage will mark Bobby's 4th Bargetto harvest and 11th in his young career.

Bobby has a fondness for Pinot Noir and Chardonnay, and is delighted to be producing wine in the Santa Cruz Mountains, where these varietals thrive. He welcomes each harvest as if it is his first, eager to explore the possibilities the grapes have to offer.

CONTACT US

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Winery

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Website	www.chaucerswine.com

Tasting Room Locations

Soquel Tasting Room and Cellars

Open Daily, Noon-5pm
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Soquel, CA 95073
Phone: 831.475.2258 ext.14
Fax: 831.475.2664

Monterey Tasting Room

Monday-Friday, 11am-6pm
Saturday & Sunday 11am-7pm
700-G Cannery Row
Monterey, CA 93940
Phone: 831.373.4053

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*Add a little extra pizzazz to any occasion with
our premium fruit and honey wines.*