



BARGETTO WINERY

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2016 Chardonnay, Santa Cruz Mountains

Our History

BARGETTO WINERY has been dedicated to producing fine Santa Cruz Mountain wines for 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.

Our Estate Vineyard

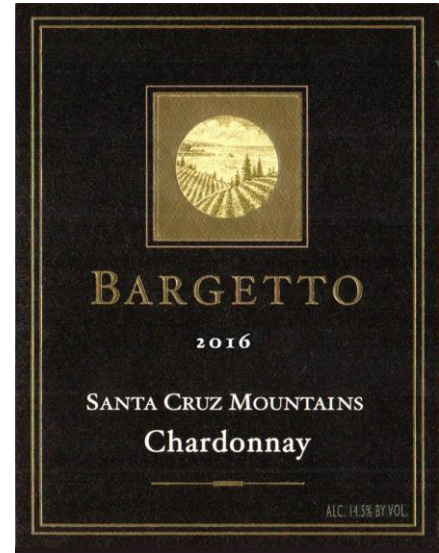
BARGETTO WINERY'S Regan Estate Vineyard is located on a southwest slope in the Santa Cruz Mountains, overlooking the majestic Monterey Bay. This cool climate vineyard allows the grapes to develop rich and complex flavors over an exceptionally long growing season. These distinct and age-worthy wines from 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 2016 Santa Cruz Mountains Chardonnay has a medium straw-gold hue. Aromas of vibrant citrus, fresh melon and cantaloupe, toasted vanilla beans, and buttered toast blend delightfully on the nose. Fresh tropical fruit becomes more pronounced as the wine is allowed to breathe. Pineapple, banana and a hint of dried apricot blend with toasted oak aromas. On the palate this wine expresses flavors of ripe Meyer lemon, tropical fruits, and lemongrass. This Chardonnay is lighter-bodied with zesty acidity and a crisp, clean finish.

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

Suggested Retail: \$24.00



Technical Stats

Varietal Composition	100% Chardonnay
Clonal Composition	60% Clone 4, 26% Mount Eden Clone 14% other
Appellation	Santa Cruz Mountains
Vineyards	86 % Regan Estate Vyds., SCM 14% Monterey County
Harvest Date(s)	Sept. 28, 2016 and Oct. 24, 2016
Harvest Sugar	23.7 Brix (average)
Alcohol Content	14.5%
Wine Total Acidity	7.3 g/L
Wine pH	3.47 pH
Residual Sugar	Dry
Malo-lactic	Complete
Barrel Fermentation/ Oak Aging	100% barrel fermented, Aged in 26% new French Oak
Bottling Date	July 26, 2017
Cases Produced	275 cases