



BARGETTO WINERY

3535 North Main Street
Soquel, CA 95073

Office 831.475.2258
Fax 831.475.2664
www.bargetto.com

2017 Pinot Noir, Santa Cruz Mountains *Reserve*

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

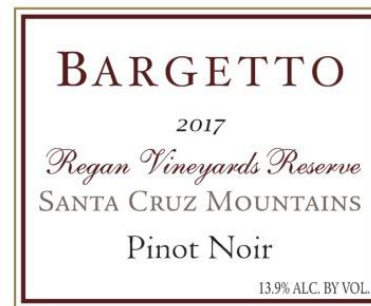
BARGETTO WINERY'S Regan Estate Vineyard is located on a southwest slope in the Santa Cruz Mountains, overlooking the majestic Monterey Bay. This cool climate vineyard allows the grapes to develop rich and complex flavors over an exceptionally long growing season. These distinct and age-worthy wines from Regan Vineyards reflect this unique location. We are committed to sustainable winegrowing practices such as: cover crops, biodiesel, solar electricity and biological pest control.

Winemaker's Notes

This estate-grown 2017 Reserve Pinot Noir contains all four clones of Pinot Noir grown at Regan Vineyards; Pommard, Martini, Mt. Eden, and Dijon. Though the clonal selection may vary year to year, the Reserve Pinot Noir is always a careful selection of the very best tasting barrels in the cellar. This Reserve Pinot Noir is introduced with its bright garnet color. Aromas of Bing cherries, cherry cola, fresh strawberries, and potpourri tantalize your senses. The palate follows the nose, but adds juicy acidity and fruity pomegranate and cranberry flavors. This wine is medium-bodied, with mouth-filling tannins and a long finish. Lingering flavors of toasted vanilla, cola and baked cherry pie dance together on the finish.

Food pairings include: lamb chops, chicken cordon bleu, mushroom paella and creamy mushroom risotto.

Suggested Retail: \$45.00



Technical Stats

Varietal Composition	100% Pinot Noir
Appellation	Santa Cruz Mountains (SCM)
Vineyard(s)	100% Regan Estate Vyds. SCM
Clonal Composition	70% Pommard Clone 24% Martini Clone 4% Mt. Eden Clone 2% Dijon Clone
Harvest Date(s)	September 7 – September 15, 2017
Harvest Sugar	25.2 Brix (average)
Alcohol Content	13.9%
Wine pH	3.52 pH
Wine Total Acidity	6.4 g/L
Residual Sugar	Dry
Malo-lactic	Complete
Oak Barrel Aging	10 months in 52% new French oak
Bottling Date	August 7, 2018
Cases Produced	300 cases