THE SANTA CRUZ MOUNTAINS

THE APPELLATION

It has long been known that quality wines are grown in the vineyards of the Santa Cruz Mountains. BARGETTO WINERY’S history has been inextricably tied to these mountains, the winegrowing region in which our finest wines are grown.

The Santa Cruz Mountains appellation is a viticultural area possessing unique geographical characteristics and one that has had a long winemaking tradition. The combination of cool, marine-influenced temperatures and shallow, well-drained soils yield distinctive wines. These characteristics convinced the BATF in 1982 to approve the Santa Cruz Mountains as the first appellation in the country defined by a mountain range. It has become known as “America's Premier Mountain Appellation.”

Appreciated even 100 years ago, wine experts awarded a host of medals to the wines of the Santa Cruz Mountains at the prestigious 1889 International Exposition in Paris. Through the ensuing decades, with the rugged mountain terrain precluding large vineyards, the scarcely available wines of the area continued to gain a premium reputation. The noted American wine authority, Frank Schoonmaker, wrote in his book American Wine (1941), “California's best table wines, whether white or red may be expected to come from the Santa Cruz Mountains, from the Napa Valley, and from Sonoma County.” Today the Santa Cruz Mountains has gained a national reputation for producing some of California’s finest wines.

THE FOUNDERS

The Bargetto family winemaking heritage in the Santa Cruz Mountains began in 1890 when Giuseppe Bargetto and his son, Philip, emigrated from Castelnuovo Don Bosco, a small town in the Piedmont region of northern Italy. Having traveled by train across the Unites States, they immediately went to work at the Casa Delmas Winery in Mountain View. They brought with them generations of winemaking experience.

In 1909 John joined his brother Phillip in San Francisco. The original Bargetto family winery was located in San Francisco from 1910–1917. The name of this winery was South Montebello Vineyard and Wine Company. The grapes were brought by rail car most likely from the Santa Cruz Mountains. With Prohibition on the horizon the winery was closed and the brothers moved to Soquel in 1917.

Philip and John purchased the present site of BARGETTO WINERY in 1920. During Prohibition (1919-1933), the brothers operated a “truck farm” whereby they grew and sold vegetables throughout Santa Cruz County. They continued to make wine for family and friends.

Continued
In 1922 the hardworking brothers purchased a 40-acre ranch in the Soquel hills above the present site of BARGETTO WINERY. Here they grew fruit and had some grapevines as well.

On December 5, 1933, the day Prohibition ended, the brothers opened BARGETTO WINERY along the banks of the Soquel Creek. Phillip Bargetto passed away in 1936 and John was left to operate both the ranch and the winery until the 1940s. After World War II, both of John’s sons Lawrence and Ralph joined the family business upon graduating from college.

THE NEXT GENERATION

The Bargetto Family winemaking heritage continued with John's son Lawrence taking the reins as president in 1964 until 1982. During his time, Lawrence provided key vision for the winery by introducing modern improvements such as refrigerated stainless steel fermentation, and barrel aging. Furthermore, Lawrence expanded the production of Santa Cruz Mountain’s varietals by adding Pinot Noir and Chardonnay; drawing from local outstanding vineyards such as Vine Hill Vineyards. He also introduced the CHAUCER’S line of dessert-style wines.

TODAY

Today, the third generation of Bargetto family directs the operation which stands as the most historic winery in the Santa Cruz Mountains. In 2008 we celebrated our 80th anniversary. The family’s pioneering spirit continued with the establishment of Regan Estate Vineyards in the Santa Cruz Mountains. Chardonnay, Merlot and Pinot Noir are all grown in the estate vineyard. Also, in keeping with the family heritage, northern Italian varietals Dolcetto, Nebbiolo, and Refosco are grown. A blend of these varietals results in the distinctive LA VITA wine, with each year’s unique label creating an art series.

The famed northern Italian white varietal, Pinot Grigio, is also planted in Regan and has become our most popular varietal wine.

BARGETTO’S Regan Estate Vineyards in the Santa Cruz Mountains; Chardonnay, Merlot, Pinot Noir and Pinot Grigio are grown here along with famed Italian varietals Refosco, Dolcetto and Nebbiolo.
The Santa Cruz Mountains has been recognized as a premium wine producing region since the late 1800’s when local winegrowers first began to win acclaim for their wines in national and international competitions. Few of these original wineries survived prohibition, but many new wineries have developed since the 1940’s. In 1981 the Santa Cruz Mountains Viticultural Appellation became federally recognized, one of the first American viticultural areas to be defined by geophysical and climactic factors. The appellation encompasses the Santa Cruz Mountain range, from half Moon Bay in the north, to Mount Madonna in the south. The east and west boundaries are defined by elevation, extending down to 800 feet in the east and 400 feet in the west.
**HISTORY:**  Planted 1992-1999
**TOTAL SIZE:**  50 acres
  Planted acreage: 36.5 acres
**LOCATION:**  Green Valley area, Corralitos
  Santa Cruz Mountains
  Elevation: 575 ft.
**SOIL TYPE:**  Clay-Loam
**TOPOGRAPHY:**  Rolling hills

**VARIETIES:**
- Merlot - 8 acres
- Chardonnay - 10 acres
- Pinot Noir - 13 acres
- Pinot Grigio - 2.5 acres
- Dolcetto - 1.5 acres
- Nebbiolo - 1.0 acres
- Refosco - 0.5 acres
  **Total:** 36.5 acres

**MERLOT**
Traditionally planted in warm climate, Merlot has thrived in the cool climate of Regan Vineyards. It yields a wine with deep color and rich fruit flavors. BARGETTO WINERY produces Regan Vineyards Reserve Merlot and Santa Cruz Mountains Merlot.

**CHARDONNAY**
At Regan Vineyards, two clones of Chardonnay have been planted. **The Mt. Eden** clone was brought to the SCM by Paul Masson in the 19th Century. This clone comes from Corton-Charlemagne in Burgundy, France, one of the finest Chardonnays of the world. **Clone 4** is a larger cluster clone; this clone is the standard for most north coast vineyards. While this clone doesn’t produce a wine of equal depth of Mt. Eden, it does offer a fruitiness that compliments the Mt. Eden.

**PINOT NOIR**
Each clone is vinified separately and then depending on the vintage, all or part of each clone will make it to the final Pinot Noir blend. The finest lots yield our Reserve wine. BARGETTO WINERY specializes in Pinot Noir: Mt Eden Clone, Reserve, Pommard Clone, Santa Cruz Mountains, and Monterey County.

**PINOT GRIGIO**
Regan Vineyards is the first vineyard in the Santa Cruz Mountains to plant Pinot Grigio. It’s a relative to Pinot Noir and its name means gray pinot—but its color when ripe is actually bronze. Pinot Grigio, when grown in our cool site, creates an amazingly flavorful wine.

**DOLCETTO**
Three varieties go into the production of our ultra premium Italian blend LA VITA: Dolcetto, Nebbiolo and Refosco. Of the three, the Dolcetto produces the most grandiose size clusters—some weighing as much as two pounds. The Dolcetto is the most significant part of the LA VITA blend. It is grown in the Bargetto’s hometown of Castelnuovo Don Bosco, located in the Piedmont region of northern Italy.

**NEBBIOLO**
Nebbiolo in Italy yields two of the most famous red wines: Barolo and Barbaresco. To achieve intensity in flavor and color, we thin 75% of the fruit leaving only 25% remaining. Nebbiolo’s yield is typically light and the fruit comes with naturally high acidity and tannin.

**REFOSCO**
This grape yields a wine with very deep purple color and a unique black pepper aroma. It ripens very late and in many vintages is not picked until November. The Refosco, along with the Dolcetto and Nebbiolo, go into the LA VITA wine which is released after five years of aging.
92 POINTS  CELLAR SELECTION  
LA VITA 2013 Bargetto 2013 La Vita Red Blend (Santa Cruz Mountains)
Rich aromas of baked black plum meet with hibiscus, mint and a perfume-like lavender oil on the nose of this blend of 41% Dolcetto, 33% Refosco and 26% Nebbiolo. It's very flavorful yet not heavy on the palate, with crushed blueberry, gravel and lilac flavors. The vibrant acidity will allow these elements to converge in years to come. Drink 2018–2028. —M.K.
price: $60

92 POINTS  Bargetto 2015 Mt. Eden Clone Pinot Noir (Santa Cruz Mountains)
Fat red cherries and red plums are laid across slate and star anise on the nose of this bottling based on a historic clone. There is solid tension to the sip, with rocky, grippy minerality framing hibiscus, pomegranate and chaparral flavors. —M.K.
price: $60

91 POINTS  Bargetto 2015 Regan Vineyards Reserve Pinot Noir (Santa Cruz Mountains)
Hearty and plump aromas of plum and mulberry shine above the baked soil and cinnamon elements on the nose of this bottling from the Watsonville area. The texture is right down the middle, with even weight and expected acidity, allowing the flavors of anise and dark red fruit to arise.—M.K.
price: $45

91 POINTS  Bargetto 2015 Pommard Clone Pinot Noir (Santa Cruz Mountains)
Red cherries, sagebrush and dried violets show on the nose of this clonal selection. The medium-bodied palate offers even-keeled flavors of red cherry, cranberry and cracked pepper, providing lots of flavorful action on a relatively light frame.—M.K.
price: $35
BARGETTO WINERY

Santa Cruz Mountains Appellation Press Sheet

CHARDONNAY RESERVE
2015 Chardonnay Reserve, Santa Cruz Mountains
  89Pts. – Wine Enthusiast
2014 Chardonnay Reserve, Santa Cruz Mountains
  92Pts. – Wine Enthusiast
  Gold Medal – Monterey Wine Festival Judging
2013 Chardonnay Reserve, Santa Cruz Mountains
  Best of Show/Gold – Monterey Wine Festival Judging

LA VITA
2013 LA VITA, Santa Cruz County, Regan Estate Vineyards
  92Pts. – Wine Enthusiast Magazine

2012 LA VITA, Santa Cruz County, Regan Estate Vineyards
  Gold Medal – Orange County Fair Wine Competition

2011 LA VITA, Santa Cruz Mountains, Regan Estate Vineyards
  Best of Class of Region / Silver – CA State Fair Wine Competition
  92Pts. – Wine Enthusiast Magazine

2010 LA VITA, Santa Cruz Mountains, Regan Estate Vineyards
  Gold – SF Chronicle Wine Competition
  Gold – Florida State Fair Wine Competition
  Best of Class of Region – CA State Fair Competition
  Gold – Amenti Del Vino International Wine Competition

MERLOT RESERVE
2014 Merlot Reserve, Santa Cruz Mountains
  Double Gold – SF Chronicle Wine Competition

2013 Merlot Reserve, Santa Cruz Mountains
  Silver – Pacific Rim Int’l Wine Competition

2012 Merlot Reserve, Santa Cruz Mountains
  90Pts. – Wine Enthusiast Magazine

MERLOT
2012 Merlot, Santa Cruz Mountains
  Silver - Indy International Wine Competition
  85 Pts. – Santa Cruz Mtns. Grand Pro Tasting

2009 Merlot, Santa Cruz Mountains (Retro Label)
  Best of Class/Gold/90Pts. – Santa Cruz Mtns. Winegrowers Competition
  Gold – Riverside International Wine Competition
PINOT NOIR RESERVE
2016 Pinot Noir Reserve, Santa Cruz Mountains
   Best of Class – San Francisco Chronicle Wine Competition

2015 Pinot Noir Reserve, Santa Cruz Mountains
   91Pts. – Wine Enthusiast Magazine

2014 Pinot Noir Reserve, Santa Cruz Mountains
   Double Gold – SF Chronicle Wine Competition
   94Pts. – Wine Enthusiast Magazine
   Gold – Sunset International Wine Competition

2013 Pinot Noir Reserve, Santa Cruz Mountains
   93Pts. – Wine Enthusiast Magazine
   Double Gold – Pinot Noir Shootout
   Gold – Monterey Wine Festival Wine Judging

2012 Pinot Noir Reserve, Santa Cruz Mountains
   93Pts. – Wine Enthusiast Magazine
   Gold/96Pts. – Los Angeles International Wine Competition
   Gold/92Pts. – SF International Wine Competition

PINOT NOIR
2013 Pinot Noir, Santa Cruz Mountains
   Double Gold – Indy International Wine Competition

PINOT NOIR POMMARD CLONE
2015 Pinot Noir Pommard Clone, Santa Cruz Mountains
   91Pts. – Wine Enthusiast Magazine

2014 Pinot Noir Pommard Clone, Santa Cruz Mountains
   92Pts. – Wine Enthusiast Magazine

2013 Pinot Noir Pommard Clone, Santa Cruz Mountains
   Gold – Pinot Noir Shootout
   91Pts. – Wine Enthusiast Magazine

PINOT NOIR MT. EDEN CLONE
2015 Pinot Noir Mt. Eden Clone, Santa Cruz Mountains
   Gold – San Francisco Chronicle Wine Competition

2015 Pinot Noir Mt. Eden Clone, Santa Cruz Mountains
   92Pts. – Wine Enthusiast Magazine

2013 Pinot Noir Mt. Eden Clone, Santa Cruz Mountains
   93Pts. – Wine Enthusiast Magazine
**BARGETTO WINERY**

Monterey County/Lodi/ Central Coast Appellation Awards Sheet

**CHARDONNAY**
2016 Chardonnay, Monterey County
   Silver – Monterey International Wine Competition

2015 Chardonnay, Monterey County
   Silver/ 87Pts. – Monterey Wine Competition

2012 Chardonnay, Central Coast
   Silver – Central Coast Wine Competition

**PINOT GRIGIO**
2017 Pinot Grigio, Monterey County
   Best of Class Varietal/Double Gold/99pts – CA State Fair Wine Competition
   Gold – Monterey Int’l Wine Competition

2016 Pinot Grigio, Monterey County
   Best of Varietal/Best of Class/95pts – New World Int’l Wine Competition
   Best Pinot Grigio/Platinum/95pts – San Diego International Wine & Spirits Challenge

2015 Pinot Grigio, Monterey County
   Double Gold – Florida State Fair Int’l Wine Competition
   Best of Class/94pts – New World Int’l Wine Competition
   Best of Class/94pts – Monterey Wine Competition

2014 Pinot Grigio, Monterey County
   Double Gold – Amenti Del Vino Int’l Wine Competition
   Gold – Monterey Wine Festival

2013 Pinot Grigio, Monterey County
   Double Gold – Florida State Fair Wine Competition
   Gold – Indy International Wine Competition

**ZINFANDEL**
2014 Zinfandel, “old vine” Lodi (retro label)
   Silver – Orange County Fair Wine Competition

2013 Zinfandel, “old vine” Lodi (retro label)
   Gold/93pts – Consumer Wine Awards

2011 Zinfandel, “old vine” Lodi (retro label)
   Silver – Lodi Consumer Wine Competition
   Silver – Los Angeles Int’l Wine & Spirits
Our History
At BARGETTO WINERY, we have been dedicated to producing fine Santa Cruz Mountain 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.

The 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
Each year, our signature La Vita blend is comprised of the same three grapes: Dolcetto, Nebbiolo, and Refosco, but the percentage of each is ever-changing. In 2013, the Dolcetto was back on top, making up 41% of the blend. The Dolcetto is full bodied, rich, ripe, and full of flavor. Black cherries, baking spices, and black pepper highlight the flavor profile. At 33% of the blend, Refosco is another powerful wine that brings notes of blackberry, currant, and plum to the table. These two heavy hitters are balanced nicely with the bright acidity and classic cranberry notes of Nebbiolo, making up 26% of the blend. This blend is greater than the sum of its parts, with each component adding layers of nuance and complexity. Aged a lengthy 30 months in fine oak barrels, this wine will continue to get better as its rich tannins soften, and its bottle bouquet develops.

Food pairings include: lamb, polenta dish with wild venison, and creamy Italian dishes such as hearty lasagna or eggplant parmesan.

Suggested Retail: $60.00

Technical Stats

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<tr>
<th>Composition</th>
<th>41% Dolcetto</th>
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<tr>
<td></td>
<td>33% Refosco</td>
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<tr>
<td></td>
<td>26% Nebbiolo</td>
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<tr>
<td>Appellation</td>
<td>Santa Cruz Mountains</td>
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<tr>
<td>Vineyard</td>
<td>100% Regan Estate Vyds. (SCM)</td>
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<tr>
<td>Harvest Date(s)</td>
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<td>Alcohol Content</td>
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<td>Malo-lactic</td>
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<tr>
<td>Oak Barrel Aging</td>
<td>30 months in 33% new American,</td>
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<td>Bottling Date</td>
<td>April 26th, 2016</td>
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<td>Cases Produced</td>
<td>360 cases</td>
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Established 1933 in the Santa Cruz Mountains
2016 Chardonnay, SCM Regan Estate Vineyards 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
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Winemaker’s Notes
The 2016 Reserve Chardonnay is grown in Regan Vineyards, our estate vineyard in Corralitos. The majority of the blend is Clone 4, which tends to be ripe and rich, with tropical fruit characteristics. The remainder of the blend is the Mount Eden clone, which expresses more minerality and vibrant acidity. Both lots were barrel-fermented to maximize richness and complexity, and from there only the very best tasting barrels were selected for this reserve blend. Butterscotch and toasted vanilla bean aromas from the barrel-fermentation and barrel aging show as the wine opens up. There is also a clean and refreshing hint of key lime pie and wet stones. This Reserve Chardonnay is medium-bodied with nice layers of fruit flavors and oak tannins. Flavors of tropical fruit, honeysuckle and toasted caramel mingle together on the palate and are carried through by a healthy dose of sweet French oak on the finish Drink now through 2020.

Food pairings include: double cream Brie cheese, garlic chicken, fettuccine alfredo and salads.

Suggested Retail: $30.00

Technical Stats

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<tr>
<th>Varietal Composition</th>
<th>100% Chardonnay</th>
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<tr>
<td>Clonal Composition</td>
<td>80% Clone 4, 20% Mount Eden Clone</td>
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<td>Appellation</td>
<td>Santa Cruz Mountains</td>
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<td>Vineyard</td>
<td>100% Regan Estate Vyds., SCM</td>
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<tr>
<td>Harvest Date</td>
<td>Sept. 28th, 2016 &amp; Oct. 24th, 2016</td>
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<tr>
<td>Harvest Sugar</td>
<td>24.2 Brix (average)</td>
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<td>Alcohol Content</td>
<td>14.4 % by volume</td>
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<td>Wine Total Acidity</td>
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<td>Wine pH</td>
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<td>Residual Sugar</td>
<td>Dry</td>
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<td>Malo-lactic</td>
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<td>Barrel Fermentation/Oak Aging</td>
<td>100% barrel fermented. Aged in 60% new French oak.</td>
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<td>Bottling Date</td>
<td>July 26th, 2017</td>
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<tr>
<td>Cases Produced</td>
<td>115 cases</td>
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Established 1933 in the Santa Cruz Mountains
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
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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

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<td>Varietal Composition</td>
<td>100% Chardonnay</td>
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<tr>
<td>Clonal Composition</td>
<td>60% Clone 4, 26% Mount Eden Clone, 14% other</td>
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<tr>
<td>Appellation</td>
<td>Santa Cruz Mountains</td>
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<tr>
<td>Vineyards</td>
<td>86 % Regan Estate Vyd., SCM 14% Monterey County</td>
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<td>Harvest Date(s)</td>
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<td>Alcohol Content</td>
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<td>Wine Total Acidity</td>
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<td>Wine pH</td>
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<td>Residual Sugar</td>
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<td>Malo-lactic</td>
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<tr>
<td>Barrel Fermentation/Oak Aging</td>
<td>100% barrel fermented, Aged in 26% new French Oak</td>
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<tr>
<td>Bottling Date</td>
<td>July 26, 2017</td>
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<tr>
<td>Cases Produced</td>
<td>275 cases</td>
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Established 1933 in the Santa Cruz Mountains
Our History
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Winemaker’s Notes
In 2015, our Dolcetto ripened beautifully at Regan Vineyards, and this big, bold Italian wine is the proof. This wine is a beautiful, deep and dark ruby red in hue, and offers aromas of black cherry, black pepper, and toasted oak. The Nebbiolo blended in adds a distinctive cranberry element. On the palate, you get floral/potpourri flavors, and loads of dark fruits like plum and prune, as well as savory baking spices. This wine is full bodied, with big rich tannins. Although Dolcetto is historically known for being a low-acid wine meant to be drunk early, this Santa Cruz Mountains rendition has plenty of acid and structure to age beautifully. This wine will age nicely through 2020 and beyond.

Best food pairings include; Lamb chops, tri-tip and many Italian dishes

Suggested Retail: $35.00

Technical Stats
Composition 89% Dolcetto
11% Nebbiolo
Appellation Santa Cruz Mountains, CA
Vineyard(s) 100% Regan Estate Vyd., SCM.
Harvest Date(s) September 18th, 2015 (Dolcetto)
Harvest Sugar 25.8 Brix (average)
Alcohol 14.3%
Total Acidity 7.5 g/L
Wine pH 3.66 pH
Malo-lactic Complete
Oak Barrel Aging 20 months in 36% new French, Hungarian and American Oak
Bottling Date June, 9, 2017
Cases Produced 266 cases
Winemaker's Notes

The Regan Vineyards Reserve Merlot has a beautiful deep garnet color. This estate-grown Merlot is introduced with aromas of dark fruit, spice and smoked meat. Notes of blackcurrant, plum, black cherry, cranberry reduction, and brown sugar fill your nose and entice your palate. Blended into this Merlot is 5% Cabernet Sauvignon from Kennedy Hill Vineyard (on the Los Gatos side of the mountain) to add complexity to the aromatic profile, as well as to add richness and softness to the palate. Bright red fruit flavors from the Merlot marry beautifully with the darker fruit notes of the Cabernet Sauvignon. The tannins on this powerful Merlot are full but soft. The finish is long, carried though by a lasting acidity.

Food pairings include: New York steak, lamb chops, sharp cheeses, and lasagna.

Suggested Retail: $40.00
Winemaker’s Notes
2016 was the third consecutive exceptional vintage for our Regan Vineyards Merlot. The fruit was harvested nice and ripe with excellent flavor development, while retaining a balanced acidity. This Santa Cruz Mountains Merlot has a dark garnet color. The nose is layered with aromas of dark fruit, smoked meat, and toasted oak. Plum jam, blueberries, blackberry pie and violet aromas blend nicely with hints of cedar, vanilla bean, black pepper and wet granite. Flavors are bright with berries, baking spices, dark chocolate and cola. This wine is full-bodied with a hint of sweet oak on the finish. Enjoy now through 2022.

Best food pairings include: BBQ Tri-Tip, hard cheeses and lasagna.

Suggested Retail: $25.00
BARGETTO WINERY

2016 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.

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Winemaker’s Notes
The 2016 Reserve Pinot Noir has delicate layers of fruit, spice, oak and earth. Each component brings out the true character and terroir of Pinot Noir grown at Regan Vineyards. This year’s blend showcases three of the four clones of Pinot Noir grown at Regan. 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 Regan Vineyards Reserve Pinot Noir is introduced with a bright garnet color. Aromas of potpourri, toasted oak, fresh strawberries, bing cherries, and wet slate 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. Drink now through 2020.

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

Suggested Retail: $45.00

Technical Stats

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<tr>
<th>Varietal Composition</th>
<th>100% Pinot Noir</th>
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<td>Appellation</td>
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<td>Vineyard(s)</td>
<td>100% Regan Estate Vyds. SCM</td>
</tr>
<tr>
<td>Clonal Composition</td>
<td>50% Pommard Clone, 40% Dijon Clone, 10% Martini Clone</td>
</tr>
<tr>
<td>Harvest Date(s)</td>
<td>September 22 – September 24, 2016</td>
</tr>
<tr>
<td>Harvest Sugar</td>
<td>25.9 Brix (average)</td>
</tr>
<tr>
<td>Alcohol Content</td>
<td>14.3%</td>
</tr>
<tr>
<td>Wine pH</td>
<td>3.60 pH</td>
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<tr>
<td>Wine Total Acidity</td>
<td>6.6 g/L</td>
</tr>
<tr>
<td>Residual Sugar</td>
<td>Dry</td>
</tr>
<tr>
<td>Malo-lactic</td>
<td>Complete</td>
</tr>
<tr>
<td>Oak Barrel Aging</td>
<td>10 months in 30% new French oak and 70% neutral oak</td>
</tr>
<tr>
<td>Bottling Date</td>
<td>September 1, 2017</td>
</tr>
<tr>
<td>Cases Produced</td>
<td>240 cases</td>
</tr>
</tbody>
</table>

Established 1933 in the 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. We are committed to sustainable winegrowing practices such as: cover crops, biodiesel, solar electricity and biological pest control.

**Winemaker’s Notes**

The Pommard clone is one of four clones of Pinot Noir grown at Regan Vineyards. The Pommard Clone is known for making a great stand-alone wine and it grows particularly well at our Regan Estate Vineyard.

The color is a beautiful ruby red with excellent clarity. The wine opens with an array of fruity, spicy, and earthy aromatics that jump out of the glass. 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 light-bodied with delicate layers of fruit, spice and sweet oak that linger on the finish. Enjoy now through 2023.

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

*Suggested Retail: $35.00*

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**Technical Stats**

<table>
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<tr>
<th>Varietal Composition</th>
<th>100% Pinot Noir</th>
</tr>
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<tbody>
<tr>
<td>Appellation</td>
<td>Santa Cruz Mountains (SCM)</td>
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<tr>
<td>Vineyard(s)</td>
<td>89% Regan Estate Vyd., SCM 10% Veranda Vyd., SCM</td>
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<tr>
<td>Clonal Composition</td>
<td>89% Pommard 11% other</td>
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<td>Harvest Dates(s)</td>
<td>Sept. 21, 2016 – Sept. 23, 2016</td>
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<td>Harvest Sugar</td>
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<td>Alcohol Content</td>
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<td>Wine pH</td>
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<td>Wine Total Acidity</td>
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<td>Malo-lactic</td>
<td>Complete</td>
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<tr>
<td>Oak Barrel Aging</td>
<td>11 months in 33% New French oak barrels</td>
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<td>Bottling Date</td>
<td>August 29, 2017</td>
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<tr>
<td>Cases Produced</td>
<td>214 cases</td>
</tr>
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</table>
2016 Mount Eden Clone Pinot Noir, Santa Cruz Mountains

Our History
BARGETTO WINERY has been dedicated to producing fine Santa Cruz Mountains 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
Once again, the Mount Eden clone is the rock star of the four clones of Pinot Noir grown at Regan Vineyards. This clone produces a wine that is fruit forward and vibrant, with a delectable richness on the palate. This Mount Eden clone makes up 85% of the 2016 blend, with the remaining 15% being the Martini clone, which is more delicate and nuanced to balance out the blend.

The 2016 Mount Eden Clone Pinot Noir is introduced with its deep garnet color. Aromas of jammy fruit, seasoned oak, earth and baking spice mingle pleasantly. On the palate, bright fruit flavors of strawberry and cherry are complimented by the toasty, sweet vanilla notes from the French oak barrels in which this wine was aged. This Pinot Noir is medium-bodied, with mouth-filling tannins and a long finish. This wine is best enjoyed now through 2023.

Food pairings include rack of lamb, pork chops and eggplant parmesan.

Suggested Retail: $60.00

Established 1933 in the Santa Cruz Mountains
Winemaker’s Notes
This Santa Cruz Mountains Pinot Noir is made primarily from a blend of two coastal vineyards in the Southern part of the Santa Cruz Mountains: Regan Vineyards and Veranda Vineyard. Also blended in is a small amount of Pinot Noir from Monterey County. Each vineyard brings something unique to the wine; Regan Pinot Noir is complex, Burgundian in style and bright while the Veranda has darker fruits and chewy tannins, with the Monterey County fruit falling somewhere in between.
This medium-bodied Pinot Noir is a beautiful deep garnet color, and showcases ripe, fruit-forward aromas of black cherry and strawberry and raspberry. Also present on the nose are subtle notes of baking spices, and a touch of sweet French oak. On the palate, this wine offers flavors of cherry cola and plum, combined with an earthy minerality representative of its terroir. The acidity is well balanced, and makes for an easy drinking Pinot Noir that should be enjoyed between now and 2021.

Best pairings include: grilled salmon, pork tenderloin and soft creamy cheeses.

Suggested Retail: $28.00
BARGETTO WINERY

2016 Chardonnay, Monterey County

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.

The Appellation
With its distinct afternoon breezes and cool evenings, Monterey County provides an ideal region for growing Chardonnay. The delicate honeysuckle aromas and fruity flavors develop nicely in this coastal area.

Winemaker’s Notes
The 2016 “Retro” Chardonnay has a light golden straw hue. Aromas of tropical passionfruit, mango, and lemon zest dominate the nose. Flavors of pear, meyer lemon, and green apples mingle well on the palate. Hints of minerality from the cool coastal Monterey climate add to the dimensions of this wine. This balance of fresh fruit, minerality, and a hint of sweet toasty oak make our 2016 Monterey County Chardonnay a perfect complement to any special occasion or everyday meal. This Chardonnay has medium body with a bright acidity and a lingering fruity finish. This wine should be enjoyed young; drink now through 2018.

Best food pairings include: served chilled with your favorite fish or chicken dish.

Suggested Retail: $16.00

Technical Stats

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<tr>
<th></th>
<th>98% Chardonnay</th>
<th>2% Other</th>
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<tr>
<td>Appellation</td>
<td>100% Monterey County</td>
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<td>Harvest Date(s)</td>
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<td>Wine Total Acid</td>
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<tr>
<td>Wine pH</td>
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<tr>
<td>Malo-lactic</td>
<td>Complete</td>
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</tr>
<tr>
<td>Barrel/Tank aging</td>
<td>Aged in French oak tank, French oak barrels and stainless steel tank</td>
<td></td>
</tr>
<tr>
<td>Bottle Date</td>
<td>July 10th-12th, 2017</td>
<td></td>
</tr>
<tr>
<td>Cases Produced</td>
<td>2,010 cases</td>
<td></td>
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</table>
2015 Merlot, Central Coast

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.

The Appellation
The Central Coast Region of California represents a cool growing area with a variety of microclimates and soil types. Moderated by the Pacific Ocean, the Central Coast yields wines with an intensity of flavor and crispness not found in warmer winegrowing regions. Although the region is large geographically, all of the growing areas within the appellation have relatively cool nighttime temperatures that help maintain good grape acidity.

Winemaker’s Notes
The 2015 Central Coast Merlot is a nice medium garnet color with excellent clarity. It has aromas of blackberry, black cherry, and rose petals, with subtle notes of cocoa and roasted coffee. This Merlot is medium bodied, with well-balanced acidity and tannins. On the palate, this wine is fruit-forward, full of cherry candy and plum flavors. This wine is fresh, vibrant and smooth, and is ready to be enjoyed right away.

Best food pairings include: chicken dishes, as well as other lighter meats like pork or duck.

Suggested Retail: $16.00

Technical Stats

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<tr>
<th>Varietal Composition</th>
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<td>5% Other</td>
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<td>Appellation</td>
<td>Central Coast</td>
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<td>Vineyard(s)</td>
<td>55% Brohaugh Vineyard</td>
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<td></td>
<td>25% Pebble Ridge Vineyard</td>
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<td></td>
<td>12% Pomar Junction Vineyard</td>
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<td></td>
<td>6% Soracco Vineyard</td>
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<tr>
<td></td>
<td>2% other</td>
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<td>Alcohol Content</td>
<td>13.6% by volume</td>
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<td>Wine pH</td>
<td>3.73 pH</td>
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<td>Wine Total Acidity</td>
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<td>Residual Sugar</td>
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<td>Oak Barrel Aging</td>
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<td>Bottling Date</td>
<td>June 14, 2017 – June 15, 2017</td>
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<td>Cases Produced</td>
<td>1226 cases</td>
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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.

The Appellation
With its distinct afternoon breezes and cool evenings, Monterey County provides an ideal region for growing Pinot Grigio. The delicate honeysuckle aromas and fruity flavors develop nicely in this coastal region.

Winemaker’s Notes
The Bargetto 2017 Monterey County Pinot Grigio is introduced with its medium straw color and brilliant clarity. This wine is made from a blend of grapes from four different vineyards to produce one lively, yet balanced Pinot Grigio from the coastal Monterey County. Bright, ripe tropical fruits and light floral notes fill the aroma. Passionfruit, pineapple, cantaloupe, orange blossoms and honeysuckle aromas develop as do nuances of clean minerality. The palate is also filled with vibrant fruit character, including flavors of tangy lime, guava and grapefruit juice. This Pinot Grigio is medium bodied, clean and refreshingly crisp. The mouth-watering acidity is balanced nicely by a subtle sweetness that lingers on the finish. This wine should be enjoyed young, and is perfect for a hot summer day.

Best food pairings include: spicy Thai food dishes, grilled fish tacos and ceviche.

New Retro Label
Having celebrated over 80 years of Santa Cruz Mountains winemaking, BARGETTO WINERY remains one of the most historic wineries in California. We have chosen this original BARGETTO label from the 1940s to help celebrate our 80th anniversary. BARGETTO was one of the pioneering California wineries of Pinot Grigio, starting in 1993.

Suggested Retail: $16.00

Established 1933 in the Santa Cruz Mountains
2016 Pinot Noir, Monterey County

Our History
BARGETTO WINERY has been dedicated to producing fine Santa Cruz Mountain 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.

The Appellation
With its distinct afternoon breezes and cool evenings, Monterey County provides an ideal region for growing Pinot Noir.

Winemaker’s Notes
Our 2016 ‘Retro’ Pinot Noir comes from the Santa Lucia Highlands growing region of Monterey County, which has quickly become renowned as one of the premier Pinot Noir growing regions in California. The coastal fog and winds from the Monterey Bay make for a long, slow growing season – ideal for a variety like Pinot Noir which thrives in cooler climates. This Pinot Noir has a lovely medium ruby color with excellent clarity. Aged partially in stainless steel, and partially in barrels, this Pinot Noir is fresh and fruit forward with aromas of strawberry and cherry jumping out of the glass. On the palate is more fresh fruit, just a touch of sweet French oak, and a classic Santa Lucia Highlands minerality.

Best food pairings include: Salmon, pasta or your favorite entrée.

Suggested Retail: $20.00

Technical Stats

<table>
<thead>
<tr>
<th>Varietal Composition</th>
<th>96% Pinot Noir, 2% Merlot, 2% Petite Syrah</th>
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<tr>
<td>Appellation</td>
<td>Monterey County</td>
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<td>Vineyard(s)</td>
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<td>Harvest Date(s)</td>
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<td>Harvest Sugar</td>
<td>24.0 Brix</td>
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<td>Wine Total Acidity</td>
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<td>Dry</td>
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<td>Malo-lactic</td>
<td>Complete</td>
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<tr>
<td>Oak Barrel Aging</td>
<td>50% Neutral Oak, 50% Stainless Steel Tank</td>
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<td>Bottling Date</td>
<td>July 12th, 2017</td>
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<td>Cases Produced</td>
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Established 1933 in the Santa Cruz Mountains
2015 Tuxedo Red, Red Blend

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
Most of the nine wines that comprise Tuxedo Red were grown in Regan 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
The 2015 Tuxedo is a luscious blend of 9 different lots of wine, each bring added flavor and intrigue to the nose and palate. In 2015 the blend focused on two of our favorite blending wines: Zinfandel and Merlot. The Zinfandel offers bright fruit and jam notes on the nose with a hint of sweetness on the palate. The Merlot adds darker fruit flavors and soft, but structured tannins to the palate and finish. The color is a deep garnet, that’s almost inky in your glass. Ripe cranberry, toasted cedar, plum and spiced brown sugar aromas pleasantly greet each other on the nose. Flavors blend with the aroma profile and showcase ripe candied fruit with hints of sweet oak, chocolate and spice. This wine is medium-bodied with soft tannins and a fruity finish that lingers while you taste. Drink now through 2020.

Food pairing include: burgers, pizza, or a BBQ tri-tip.

Suggested Retail: $20.00

Technical Stats

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<tr>
<th>Varietal Composition</th>
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<td>(1 varietal for each of the cats 9 lives)</td>
<td>25% Zinfandel (lot 2)</td>
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<td></td>
<td>19% Merlot</td>
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<tr>
<td></td>
<td>5% Petite Sirah</td>
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<tr>
<td></td>
<td>2% Dolcetto</td>
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<tr>
<td></td>
<td>1% Refosco</td>
</tr>
<tr>
<td></td>
<td>1% Nebbiolo</td>
</tr>
<tr>
<td></td>
<td>1 % Merlot</td>
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Appellation: California

Vineyard(s): Regan Vineyards, SCM Klinker Brick, Lodi Schmierer Vineyards, Lodi

Alcohol: 14.3%

Wine Total Acidity: 6.86 g/L

Wine pH: 3.69 pH

Malo-lactic: Complete

Residual Sugar: Dry

Oak Barrel Aging: 17 months in 20% new oak

Bottling Date: March 29, 2017

Cases Produced: 244 cases
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

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

Technical Stats

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<th>Composition</th>
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<td>Harvest Sugar</td>
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<td>Wine pH</td>
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<td>Oak Barrel Aging</td>
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<td>Bottling Date</td>
<td>January 31st, 2017</td>
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<td>Cases Produced</td>
<td>771 cases</td>
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Established 1933 in the Santa Cruz Mountains
Introducing Our Winemaker

Bobby Graviano

A California native, raised in Los Altos, BARGETTO 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 Winemaker.

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

Marketing Department

Distributor Orders

Phone: 831.475.2258 ext. 27
Email: bworders@bargetto.com
Fax: 831.475.2664

John Bargetto – Director of Winemaking
831.475.2258 ext.17
jbargetto@bargetto.com

Martin Bargetto - Marketing Director
831.475.2258 ext.18
mbargetto@bargetto.com

Jim Vaughan - Western Region Sales
831.251.0831
jdv-bargetto@msn.com

Pete “Rocco” Rinaldi - Northern California Sales
Cell: 831.234.1698
831.475.2258
prinaldi@bargetto.com

Angie Bello - Marketing Assistant
831.475.2258 ext.12
abello@bargetto.com

Winery

Reception
Phone: 831.475.2258 ext.10
Fax: 831.475.2664

Customer Service
1.800.422.7438

Wine Club
1.888.400.9463

Websites
www.bargetto.com
www.chaucerswine.com

Tasting Room Locations

Soquel Tasting Room and Cellars

Open Daily Noon–5pm
3535 North Main Street
Soquel, CA 95073
Phone: 831.475.2258 ext. 14
Fax: 831.475.2664

Monterey Tasting Room

Monday–Friday 11am–6pm
Saturday & Sunday 11am–7:00pm
700-G Cannery Row
Monterey, CA 93940
Phone: 831.373.4053
Fax: 831.373.4803
BARGETTO WINERY invites you to experience our handcrafted wines from the winery with the longest heritage in the Santa Cruz Mountains.

3535 North Main Street, Soquel, CA 95073