



BARGETTO WINERY

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2016 Zinfandel, Lodi “OLD VINE” (retro label)

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.

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

The 2016 Old Vine Zinfandel comes from Lodi, one of the world’s premier Zinfandel growing regions. The nose shows layers of strawberries, ripe cherries, red licorice, and baking spice. The palate is also fruit-forward with flavors of berry-pie, black plum, rhubarb, cinnamon candy and cranberry sauce. Hints of mocha and toffee add to the complexity and intrigue of this fruit forward Zinfandel. The wine is medium-full bodied, with rich tannins and hints of toasted vanilla beans from the French oak barrels in which it was aged. Rich fruit jam flavors linger on a long finish. Flavors are ripe but do not overwhelm the palate, making this an excellent Zinfandel to pair with your favorite foods.

Food pairings include BBQ ribs or Tri-Tip, honey-glazed ham, or chocolate cake with raspberries.

Suggested Retail: \$18.00



Technical Stats

Composition	77% Zinfandel 23% Carignane
Appellation	Lodi, CA
Vineyard(s)	100% Lodi
Harvest Date(s)	September, 2016
Harvest Sugar	25.5 Brix (average)
Alcohol	15.5%
Total Acidity	5.1 g/L
Wine pH	3.81 pH
Malo-lactic	Complete
Oak Barrel Aging	18 months in combination of French oak barrels and stainless steel tanks
Bottling Date	March 5 th , 2018
Cases Produced	595 cases