



# BARGETTO WINERY

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## 2017 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

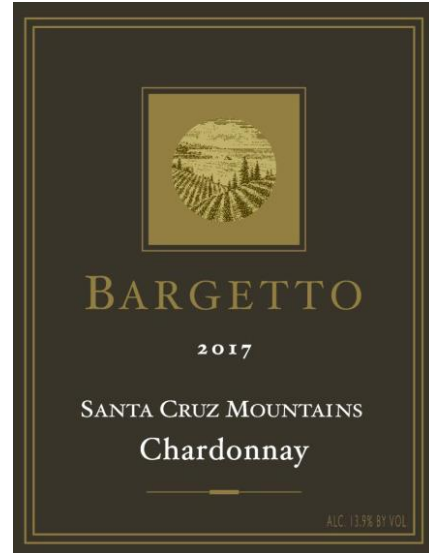
BARGETTO WINERY'S Regan Estate Vineyard is located on a southwest slope in the Santa Cruz Mountains, overlooking the majestic Monterey Bay. This cool climate vineyard allows the grapes to develop rich and complex flavors over an exceptionally long growing season. These distinct and age-worthy wines from 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 2017 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. Aromatics of tropical fruits become more pronounced as the wine is allowed to breathe; pineapple, banana and kiwi fruit in particular. On the palate this wine expresses flavors of ripe Meyer lemon, lime zest, and lemongrass. This Chardonnay is lighter in body with zesty acidity and a crisp, clean finish

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

*Suggested Retail: \$25.00*



### Technical Stats

<b>Varietal Composition</b>	100% Chardonnay
<b>Clonal Composition</b>	70% Clone 4, 30% Mount Eden Clone
<b>Appellation</b>	Santa Cruz Mountains
<b>Vineyards</b>	100 % Regan Estate Vyds., SCM
<b>Harvest Date(s)</b>	Sept. 16 – Oct. 2, 2017
<b>Harvest Sugar</b>	24.1 Brix (average)
<b>Alcohol Content</b>	13.9%
<b>Wine Total Acidity</b>	6.8 g/L
<b>Wine pH</b>	3.64 pH
<b>Residual Sugar</b>	Dry
<b>Malo-lactic</b>	Complete
<b>Barrel Fermentation/ Oak Aging</b>	Fermented in stainless steel tanks. Aged 8.5 months in 28% new French Oak.
<b>Bottling Date</b>	July 12, 2018
<b>Cases Produced</b>	587 cases