



BARGETTO WINERY

3535 North Main Street
Soquel, CA 95073

Office 831.475.2258
Fax 831.475.2664
www.bargetto.com
customerservice@bargetto.com

2017 Merlot, Santa Cruz Mountains, Regan Vineyards Reserve

Our History

BARGETTO WINERY has been dedicated to producing fine Santa Cruz Mountains wines for more than 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 Reserve Merlot has a beautiful deep garnet color and opens with intense and complex aromatics. Notes of blackcurrant, plum, black cherry, cranberry reduction, and brown sugar fill your nose and entice your palate. Cabernet Sauvignon from Kennedy Hill Vineyard (on the Los Gatos side of the mountain) has been blended in to add complexity to the aromatic profile, and also adds 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 one expects from our cool-climate Santa Cruz Mountains

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

Suggested Retail: \$40.00



Technical Stats

Varietal Composition	75% Merlot 25% Cabernet Sauvignon
Appellation	Santa Cruz Mountains (SCM)
Vineyard	75% Regan Vineyards 25% Kennedy Hill Vineyard
Harvest Date(s)	October 5 - October 24, 2017
Harvest Sugar	25.4° Brix (average)
Alcohol	14.2%
Wine Total Acidity	7.2 g/L
Wine pH	3.56pH
Residual Sugar	Dry
Malo-lactic	Complete
Oak Barrel Aging	16 months in 50% new French & American Oak
Bottling Date	February 28, 2019
Cases Produced	295 cases