



BARGETTO WINERY

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2018 Pinot Noir, Santa Cruz Mountains Regan Vvds. *Reserve*

Our History

BARGETTO WINERY has been dedicated to producing fine Santa Cruz Mountain 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

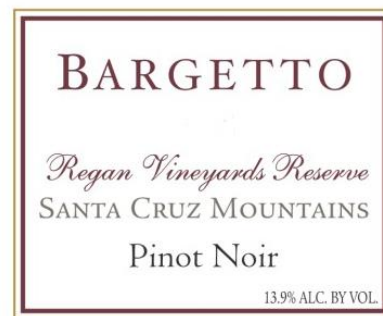
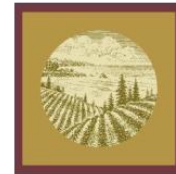
BARGETTO WINERY'S Regan Estate Vineyard is located on a southwest slope in the Santa Cruz Mountains, overlooking the majestic Monterey Bay. This cool climate vineyard allows the grapes to develop rich and complex flavors over an exceptionally long growing season. These distinct and age-worthy wines from 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 estate-grown 2018 Reserve Pinot Noir contains all four clones of Pinot Noir grown at Regan Vineyards; Pommard, Mt. Eden, Dijon, and Martini. Though the clonal selection may vary year to year, the Reserve Pinot Noir is always a careful selection of the very best barrels in the cellar. This Reserve Pinot Noir is introduced with its deep 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. Notes of toasted vanilla, cola and baked cherry pie linger on the finish.

Food pairings include: lamb chops, chicken cordon bleu, 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 Vvds. SCM
Clonal Composition	40% Pommard 30% Mt. Eden 20% Dijon 10% Martini
Harvest Date(s)	September 27 – October 10, 2018
Harvest Sugar	24.7 Brix (average)
Alcohol Content	13.9%
Wine pH	3.47
Wine Total Acidity	7.3 g/L
Residual Sugar	Dry
Malo-lactic	Complete
Oak Barrel Aging	9 months in 30% new French oak barrels
Bottling Date	July 26, 2019
Cases Produced	480 cases