



# BARGETTO WINERY

3535 North Main Street  
Soquel, CA 95073

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

## 2018 Chardonnay, Santa Cruz Mountains

### Our History

BARGETTO WINERY has been dedicated to producing fine Santa Cruz Mountain wines since 1933. 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

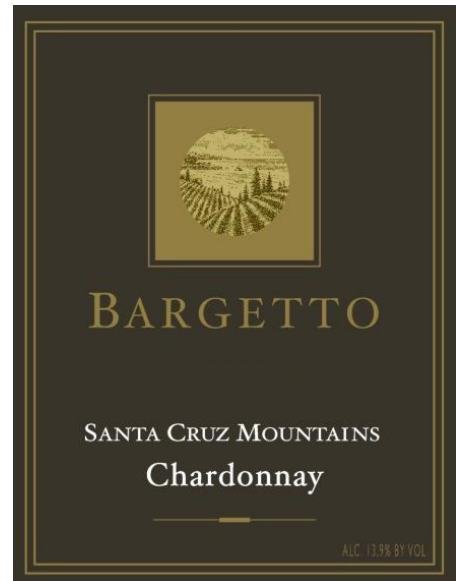
BARGETTO WINERY'S Regan Estate Vineyard is located on a southwest slope in the Santa Cruz Mountains, overlooking the majestic Monterey Bay. This cool climate vineyard allows the grapes to develop rich and complex flavors over an exceptionally long growing season. These distinct and age-worthy wines from 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 2018 Santa Cruz Mountains Chardonnay has a medium straw-gold hue. Aromas of vibrant citrus, fresh melon and cantaloupe and toasted vanilla beans blend delightfully on the nose. As the wine is allowed to breathe, tropical notes of pineapple, banana and kiwi become more pronounced. The full, rich mouthfeel of this Chardonnay is balanced beautifully with medium high acidity. Citrus, tropical fruit and buttered toast notes on the palate persist with a lengthy 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>	86% Clone 4, 14% Mount Eden
<b>Appellation</b>	Santa Cruz Mountains
<b>Vineyards</b>	100 % Regan Vineyards, SCM
<b>Harvest Date(s)</b>	Sept. 21 – Oct. 18, 2018
<b>Harvest Sugar</b>	23.6 Brix (average)
<b>Alcohol Content</b>	13.9%
<b>Wine Total Acidity</b>	7.8 g/L
<b>Wine pH</b>	3.56
<b>Residual Sugar</b>	N/A
<b>Malo-lactic</b>	Complete
<b>Barrel Fermentation/ Oak Aging</b>	Fermented in stainless steel tanks. Aged 9 months in 24% new French oak.
<b>Bottling Date</b>	August 28, 2019
<b>Cases Produced</b>	510 cases

Established 1933 in the Santa Cruz Mountains