



BARGETTO WINERY

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2018 Pommard Clone Pinot Noir, 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

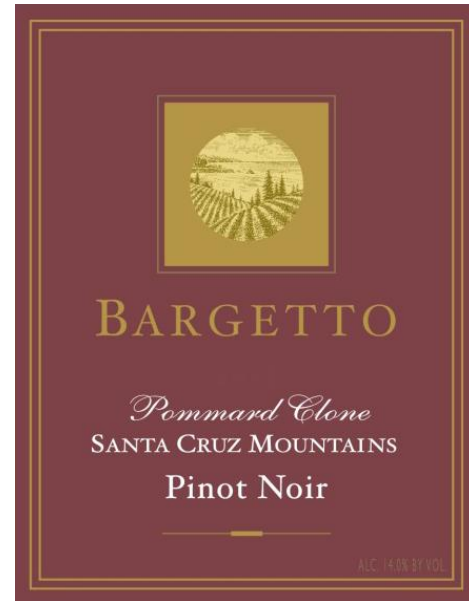
BARGETTO WINERY'S Regan Estate Vineyard is located on a southwest slope in the Santa Cruz Mountains, overlooking the majestic Monterey Bay. This cool climate vineyard allows the grapes to develop rich and complex flavors over an exceptionally long growing season. These distinct and age-worthy wines from Regan Vineyards reflect this unique location. We are committed to sustainable winegrowing practices such as: cover crops, biodiesel, solar electricity and biological pest control.

Winemaker's Notes

The Pommard clone is one of four clones of Pinot Noir grown at Regan Vineyards. This juicy, rich and fruit forward clone is known for making a great stand-alone wine, and it grows particularly well at Regan Vineyards. The color is a beautiful deep ruby red with excellent clarity. The wine opens with aromas of toasted vanilla bean and baked cheery pie. The palate is lively with ripe cheery, strawberry and raspberry flavors. Aromatic hints of earth, mushroom and minerality show off the unique terroir of the Santa Cruz Mountains and add a layer of intrigue to the wine. The wine is medium in body with rich tannins and a refreshingly clean acidity that contributes to a lengthy mouth-watering finish.

Food pairings include: baked Brie cheese, lamb chops, and shish kabob

Suggested Retail: \$35.00



Technical Stats

Varietal Composition	100% Pinot Noir
Appellation	Santa Cruz Mountains (SCM)
Vineyard(s)	92% Regan Estate Vyds. SCM 8% Veranda Vyds. SCM
Clonal Composition	85% Pommard, 15% Mount Eden
Harvest Dates(s)	Sept. 28 – Oct. 6, 2018
Harvest Sugar	24.9 Brix (average)
Alcohol Content	14.0%
Wine pH	3.61
Wine Total Acidity	5.9 g/L
Residual Sugar	Dry
Malo-lactic	Complete
Oak Barrel Aging	10 months in 17% new French oak
Bottling Date	September 4, 2019
Cases Produced	290 cases