



# BARGETTO WINERY

3535 North Main Street  
Soquel, CA 95073

Office 831.475.2258

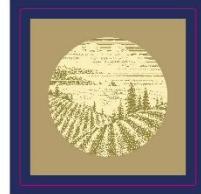
[www.bargetto.com](http://www.bargetto.com)

[customerservice@bargetto.com](mailto:customerservice@bargetto.com)

## 2024 Chardonnay, SCM, Regan Vyds., Reserve

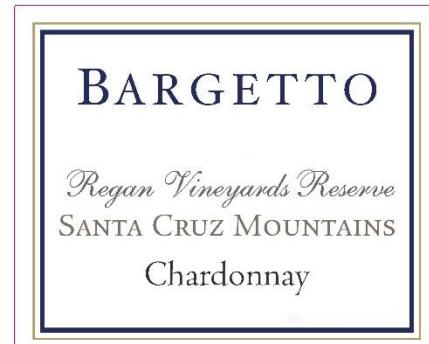
### Our History

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 Bargetto 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

This reserve blend is the very best of Regan Vineyards Chardonnay. This year we chose a blend of two clones to find the perfect balance. The 2024 vintage marks the debut of aging a portion of the Reserve Chardonnay in a French concrete egg, enhancing its minerality and lending a beautifully extended, rounded mouthfeel.

Primary aromas of pear, green apple, and honeysuckle fill the nose. Secondary aromas of caramel and crème Brûlée follow. On the palate this wine expresses minerality, vibrant acidity, and a long creamy finish.

Food pairings include: creamy cheeses, fish and chicken entrees.

*Suggested Retail: \$40.00*

### Technical Stats

Varietal Composition	100% Chardonnay
Clonal Composition	100% Chardonnay
Appellation	Santa Cruz Mountains
Vineyard	100% Regan Vineyards
Harvest Date	Sept 30 <sup>th</sup> & Oct 09 <sup>th</sup> , 2024
Harvest Sugar	24.1 Brix (average)
Alcohol Content	13.8 % by volume
Wine Total Acidity	7.1 g/L
Wine pH	3.52
Residual Sugar	None
Malo-lactic	Complete
Barrel/Tank Aging	Fermented and aged for 10 months in 30% new French oak barrels.
Bottling Date	July 23, 2025
Cases Produced	301



Established 1933 in the Santa Cruz Mountains