



BARGETTO WINERY

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2015 Mount Eden Clone Pinot Noir, Santa Cruz Mountains

Our History

BARGETTO WINERY has been dedicated to producing fine Santa Cruz Mountains wines for over 80 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.

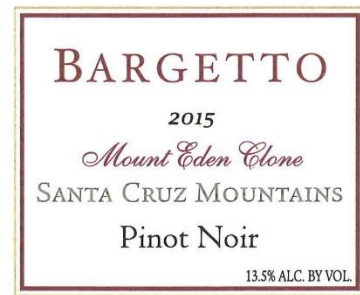
Winemaker's Notes

The Mount Eden Clone Pinot Noir is one of our prized Pinot Noirs from our Santa Cruz Mountains Estate Regan Vineyards. This heritage clone was brought to the Santa Cruz Mountains by the famous Paul Masson in the late 19th century.

The 2015 Mount Eden Clone Pinot Noir is fruit-forward and round, but balanced with bright fresh acidity, delicate layers of spice and oak on the palate and a minerality that is true to the Regan Vineyards terroir. Aromas are filled with cherries, pomegranate, rhubarb pie and a hint of earth. Delicate hints of perfume, vanilla bean, coffee grounds and spice aromas show the influence of the new Hungarian and French oak barrels and offer a sweetness to the palate

Food pairings include rack of lamb, pork chops and eggplant parmesan.

Suggested Retail: \$60.00



Technical Stats

Varietal Composition	100% Pinot Noir
Clonal Composition	85% Mount Eden Clone 15% Martini Clone
Appellation	Santa Cruz Mountains (SCM)
Vineyard(s)	100% Regan Estate Vyds., SCM
Harvest Date	September 1 st , 2015
Harvest Sugar	23.0 Brix
Alcohol Content	13.5%
Wine pH	3.60 pH
Wine Total Acidity	6.45 g/L
Residual Sugar	Dry
Malo-lactic	Complete
Oak Barrel Aging	12 months in 35% new French and 65% neutral oak.
Bottling Date	November 16, 2016
Cases Produced	137 cases