



BARGETTO WINERY

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2014 LA VITA, Santa Cruz County, Regan Estate Vyds.

Our History

At BARGETTO WINERY, we have been dedicated to producing fine Santa Cruz Mountain 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.

The Estate Vineyard

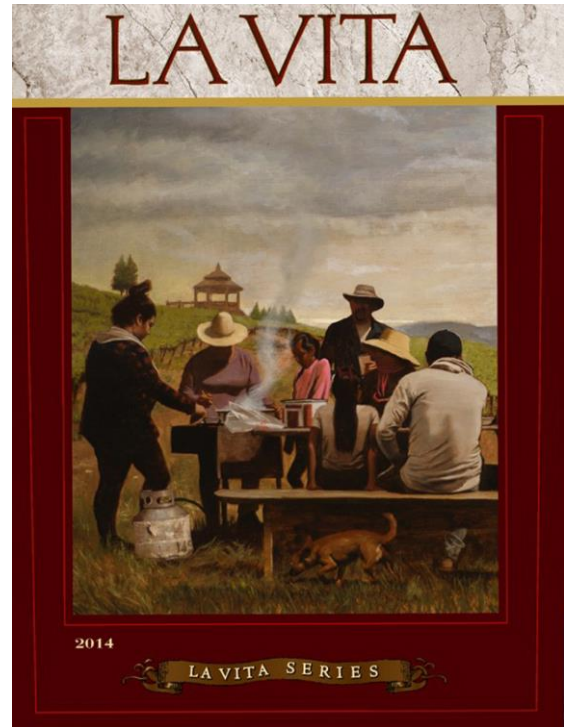
BARGETTO WINERY'S Regan Estate Vineyard is located on a southwest slope in the Santa Cruz Mountains, overlooking the majestic Monterey Bay. This cool climate vineyard allows the grapes to develop rich and complex flavors over an exceptionally long growing season. These distinct and age-worthy wines from 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

2014 was a fantastic vintage for our three Italian varietals at Regan Vineyards. The weather was warm and dry with cool nights and light fog in the mornings. In the 2014 LA VITA blend, Dolcetto leads the way at 50%. The Dolcetto brings aromas and flavors of black cherries, licorice, and black pepper. At 29% of the blend, Refosco contributes notes of blackberry, currant, and plum. These two darker, fuller bodied components are balanced nicely with the bright acidity and classic cranberry notes of Nebbiolo, making up the final 21% of the blend. This blend is greater than the sum of its parts, with each component adding layers of nuance and complexity. Aged a lengthy 30 months in fine oak barrels, this wine will continue to get better as its rich tannins soften, and its bottle bouquet develops. This wine is ready to drink now, but can be cellared for another 5-10 years.

Food pairings include: lamb, polenta dish with wild venison, and creamy Italian dishes such as hearty lasagna or eggplant parmesan.

Suggested Retail: \$60.00



Technical Stats

Composition	50% Dolcetto 29% Refosco 21% Nebbiolo
Appellation	Santa Cruz Mountains
Vineyard	100% Regan Estate Vyds. (SCM)
Harvest Date(s)	9/21/14 – 10/17/14
Harvest Sugar	22.7 Brix (average)
Alcohol Content	13.3% by volume
Wine Total Acidity	8.10 g/L
Wine pH	3.60 pH
Malo-lactic	Complete
Oak Barrel Aging	31 months in 30% new American, French, Hungarian oak
Bottling Date	June 6th, 2017
Cases Produced	330 cases

Established 1933 in the Santa Cruz Mountains