



BARGETTO WINERY

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2017 Mount Eden Clone Pinot Noir, Santa Cruz Mountains

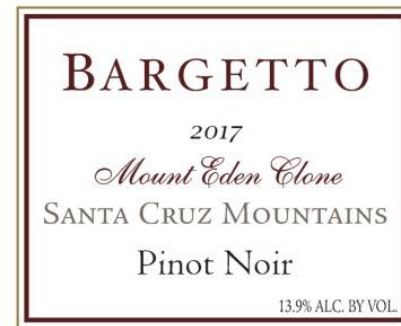
Our History

BARGETTO WINERY has been dedicated to producing fine Santa Cruz Mountains wines for 85 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

Once again, the Mount Eden clone is the rock star of the four clones of Pinot Noir grown at Regan Vineyards. This clone produces a wine that is fruit forward and vibrant, with a delectable richness on the palate. The 2017 Mount Eden Clone Pinot Noir is introduced with its deep garnet color. Aromas of jammy fruit, seasoned oak, earth and baking spice mingle pleasantly. On the palate, ripe fruit flavors of black cherry, strawberry, and blackberry are complimented by the toasty, sweet vanilla notes from the French oak barrels in which this wine was aged. This Pinot Noir is full bodied with a notable weight on the palate. The tannins are elegant and smooth, giving it a wonderfully plush mouthfeel. This wine is best enjoyed now through 2020.

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

Suggested Retail: \$60.00

Technical Stats

Varietal Composition	100% Pinot Noir
Clonal Composition	100% Mount Eden clone
Appellation	Santa Cruz Mountains (SCM)
Vineyard(s)	100% Regan Estate Vyds. SCM
Harvest Date	September 7, 2017
Harvest Sugar	25.4 Brix
Alcohol Content	13.9%
Wine pH	3.52 pH
Wine Total Acidity	7.2 g/L
Residual Sugar	Dry
Malo-lactic	Complete
Oak Barrel Aging	10 months in 54% new French oak
Bottling Date	August 8, 2018
Cases Produced	150 cases