



BARGETTO WINERY

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2007 Chardonnay, SCM Regan Estate Vineyards *Reserve*

Our History

At BARGETTO WINERY, we have been dedicated to producing fine Santa Cruz Mountain wines for over 75 years. As one of California's 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, biodiesel and solar electricity.

Winemaker's Notes

This mountain grown wine is produced predominately from a unique clone of chardonnay known locally as the Mt. Eden clone. This clonal selection was brought here from Corton-Charlemagne in Burgundy, France in the late 19th century, and is recognized for yielding rich and complex Chardonnays.

Aromas of apples, citrus, flowers, and minerals seem to flow out of the glass with an invitation to the palate. Crisp, refreshing acidity carries a very elegant, yet full-bodied, viscous mouth feel that encompasses the entire palate in a seamless balance. Wow. You ask how a wine could be rich and weighty, yet lean and elegantly refined. We suggest you have a taste for yourself...

Suggested Retail: \$30.00



Technical Stats

Varietal Composition	100% Chardonnay <ul style="list-style-type: none"> • 72% Mt. Eden clone • 28% clone 4
Appellation	Santa Cruz Mountains
Vineyard	96% Regan Estate Vineyards 4% Manildi (SCM)
Harvest Date	November 7, 2007
Harvest Sugar	26 Brix
Alcohol Content	14.5 % by volume
Wine Total Acidity	5.78 g/L
Wine pH	3.62
Residual Sugar	Dry
Malo-lactic	Complete
Oak Aging/ Barrel Fermentation	12 months in American and French Oak
Bottling Date	April 9, 2009
Cases Produced	291