



# BARGETTO WINERY

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## 2012 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

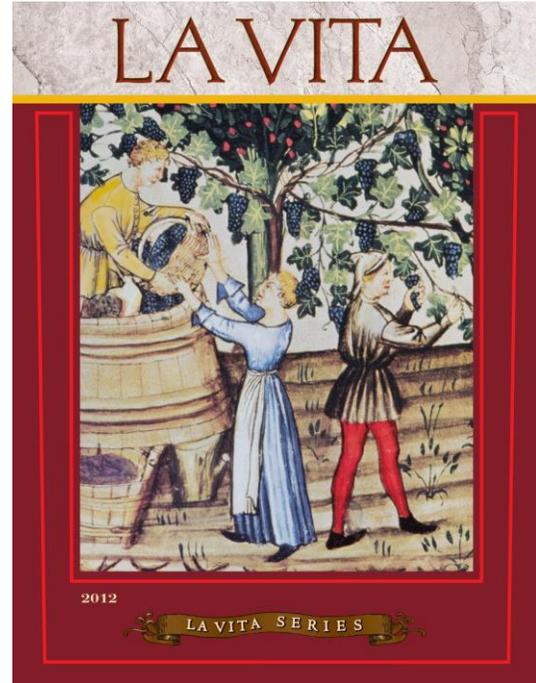
BARGETTO WINERY'S Regan Estate Vineyard is located on a southwest slope in the Santa Cruz Mountains, overlooking the majestic Monterey Bay. This cool climate vineyard allows the grapes to develop rich and complex flavors over an exceptionally long growing season. These distinct and age-worthy wines from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

After two record-cool vintages of 2010 and 2011, the 2012 was a welcomed warm and ripe grape growing season. The near-perfect, warm spring weather allowed for an ideal crop set. The 2012 displays deep garnet color. The aroma reveals a nice balance of plummy fruit along with intriguing cedar and spice notes, with subtle oak expression. The palate is balanced, with soft tannins and velvety texture, owing to its nearly four years of aging at release. The flavors favor dark fruit and a black pepper (from Refosco). The wine expresses its typical long finish which lingers on the palate, inviting to be enjoyed further. Ready for enjoyment now but will age for another 3-5 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	49% Refosco 30% Nebbiolo 21% Dolcetto
Appellation	Santa Cruz County
Vineyard	100% Regan Estate Vyds. (SCM)
Harvest Date(s)	Oct. 19th – Nov. 7th, 2012
Harvest Sugar	22.0 Brix (average)
Alcohol Content	13.0% by volume
Wine Total Acidity	6.15 g/L
Wine pH	3.59 pH
Malo-lactic	Complete
Oak Barrel Aging	31 months in 40% new American, French and Hungarian barrels
Bottling Date	June 23rd, 2015
Cases Produced	308 cases