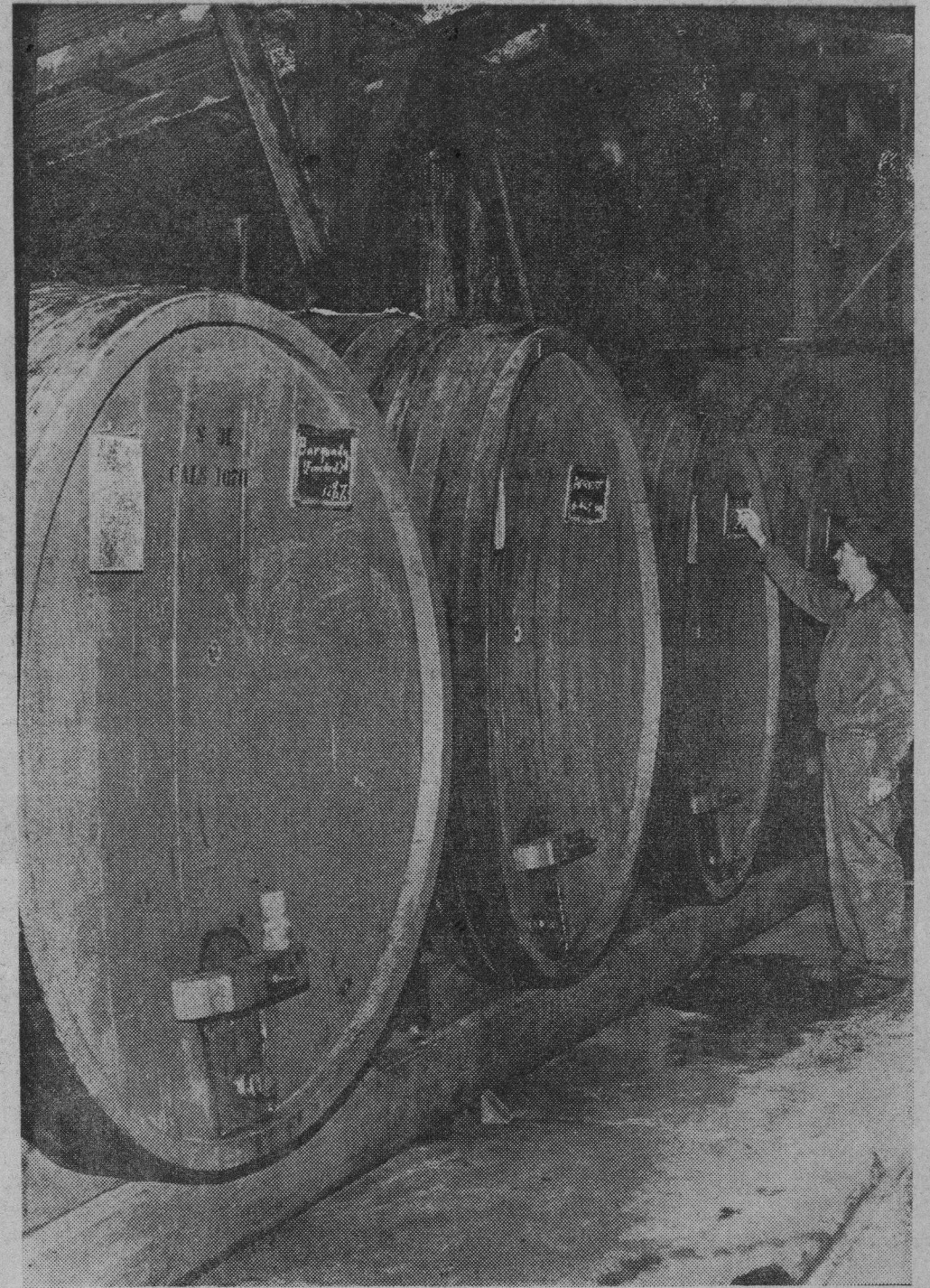


Wineries

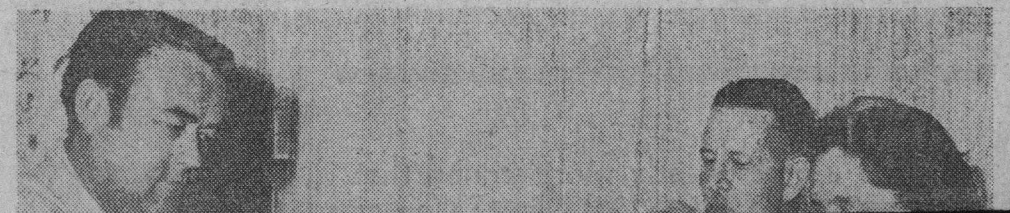
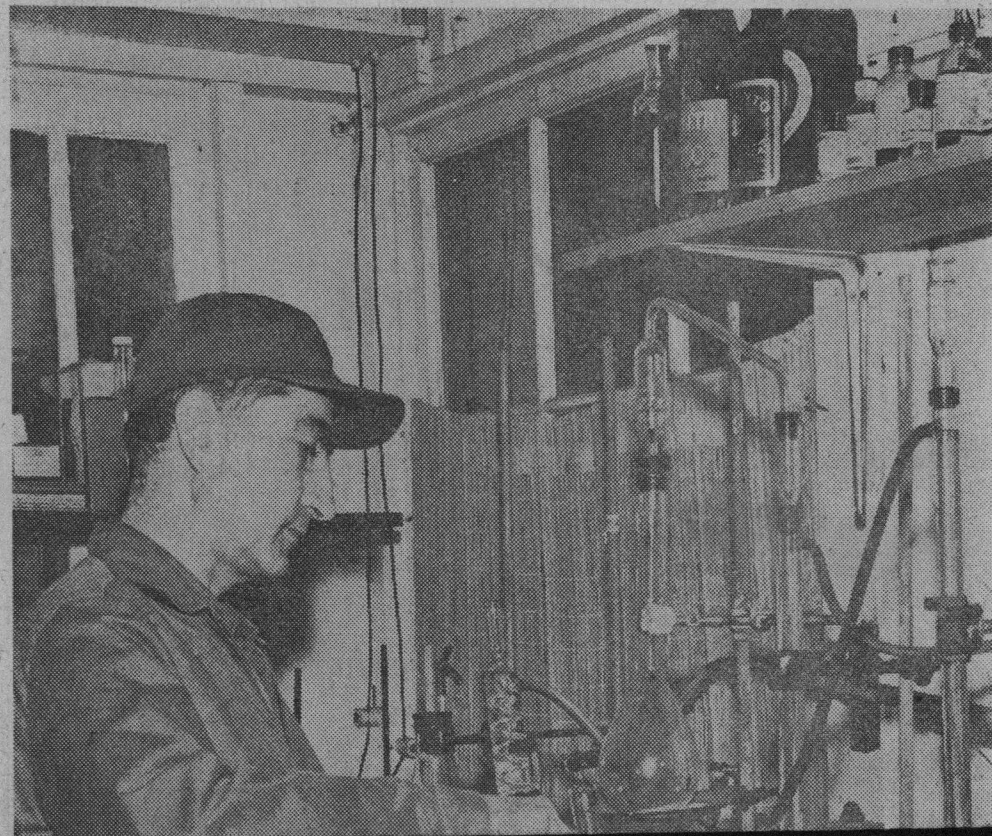


From The Grape Came The Wine

By Bill Neubauer
Sentinel Staff Writer

Since 1933 Bargetto's Winery in Soquel has been making premium wines for the world's tables. About 35,000 gallons were bottled last year by Lawrence Bargetto, the county's last big commercial winemaker.

Santa Cruz and Santa Clara grapes

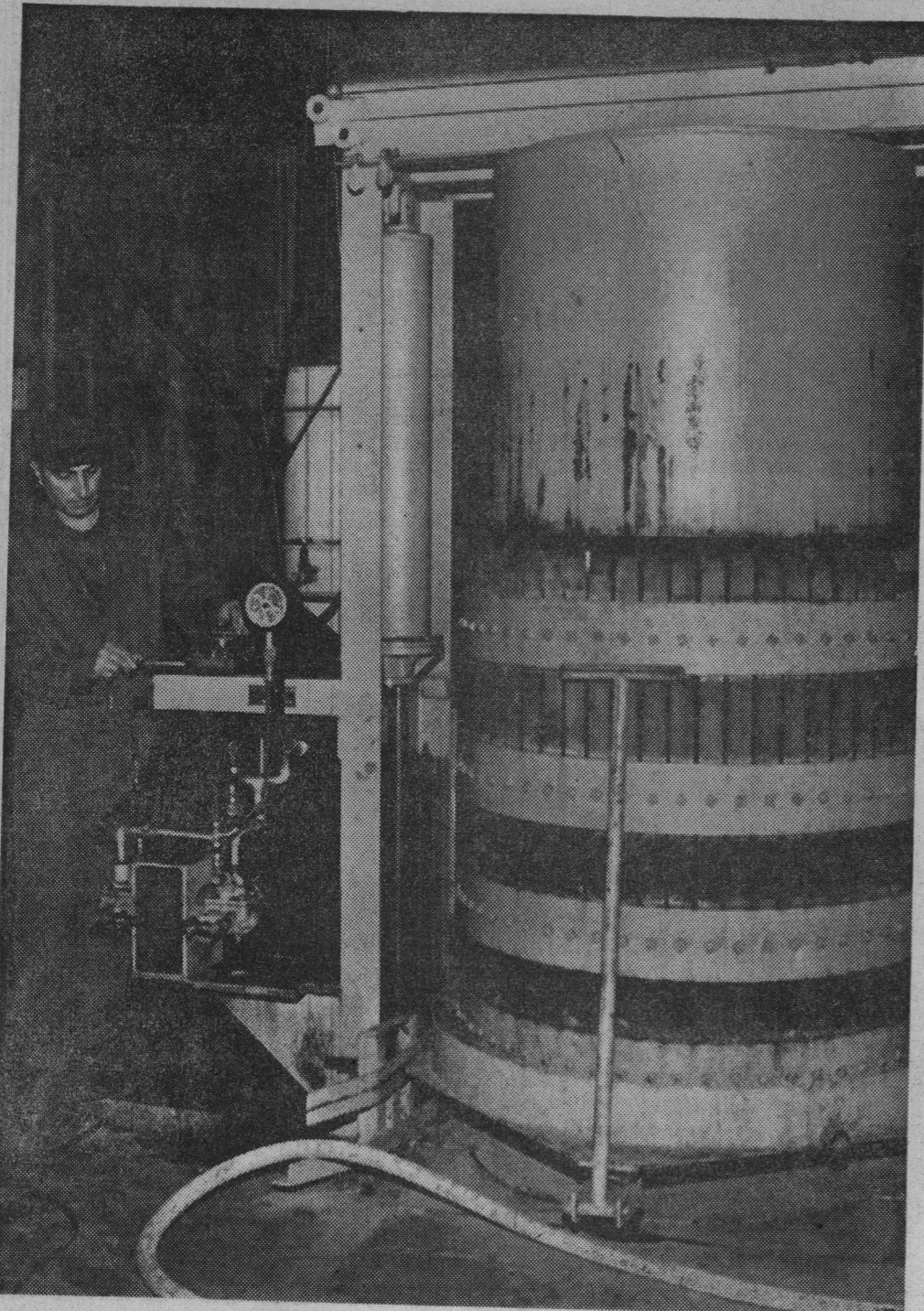




used include Johannisberg Riesling, Pinot Chardonnay, Sylvaner, Cabernet, Sauvignon, Pinot Blanc, Zinfandel, Grenache. Fruits are used, too—Santa Rosa plums and apricots.

Crushing starts in October. Fermentation period is from six to seven days. After settling, the wine is "racked" into clean tanks several times to separate it from sediment. Aging is in huge wood-casks, from one to three years.

Painstaking methods are used to eliminate necessity for Pasteurization and thus to preserve the wines' natural flavors and aromas.



Around-the-year busyness at Bargetto's is shown in these pictures. At upper left, Mark Giles is "punching" or stirring Santa Rosa plum wine to aid fermentation. Upper right, winemaster Larry Bargetto keeps detailed storage-cask records, and at center left, makes periodic acid analyses to check wine quality. Thousands of visitors like Mr. and Mrs. Eugene Smith of Oakland, center right, annually sample wines served by sales manager Bob Hannah in the tasting room. Bargetto also "samples" the wine, but chemically, using a "wine thief" to draw it from the casks as shown in the lower left picture. Bottling the prized local wines is done by Mrs. Cleo Benti, lower right, who has been with Bargetto's for 10 years.



Photos By Joe Merkel

**Tree'n'Sea
-LIVING**