John Bargetto, Bargetto Winery’s Vice President and Director of Marketing (MBA ’88), has many fond memories of his time under the Golden Dome, and will be sharing those along with his insights into the art and business of winemaking.

Bargetto Winery has produced handcrafted wines in the Santa Cruz Mountains since 1933. The Bargetto winemaking heritage began with brothers Philip and John Bargetto, who emigrated to the United States from northern Italy. The original family winery was opened in San Francisco in 1909. After Prohibition, in 1933, the brothers opened Bargetto Winery in the foothills of the Santa Cruz Mountains. Currently, the third generation of Bargettos directs the operation of Bargetto Winery, which is the oldest producing Santa Cruz Mountain winery. This year the winery celebrates its 80th anniversary.

The winery has continued its pioneering spirit with the establishment of Bargetto Regan Estate Vineyards in the Santa Cruz Mountains near Corralitos, California, where they cultivate Chardonnay, Merlot and Pinot Noir grapes. They also grow northern Italian varieties like Dolcetto, Nebbiolo, Refosco, and Pinot Grigio.

As winemakers, Bargetto Winery strives not only to produce outstanding wines, but to do so in a sustainable manner. The winery embraces the practice of sustainable winemaking by minimizing its impact on nature, operating in a fiscally responsible manner, and treating both employees and the community with respect.
PINOT NOIR // BARGETTO “RESERVE” (SANTA CRUZ MOUNTAINS, CALIFORNIA)
Aromas of Blackberries and Black Currants

RED BLEND // BARGETTO “LA VITA-CAL-ITAL” (SANTA CRUZ MOUNTAINS, CALIFORNIA)
Unique Blend of Dolcetto, Nebbiolo and Refosco

CHARDONNAY // BARGETTO (SANTA CRUZ MOUNTAINS, CALIFORNIA)
Tropical Fruit Aromas of Pineapple, Ginger and Melon