

**Bargetto Winery****2005 Pinot Noir
(California)**

Recipe for an all-around workhorse Pinot: pick Pinot fruit from [Yorkville Highlands](#), [Sonoma Coast](#) and the [Santa Maria Valley](#) appellations, all north of 26 Brix and add 25% Petite Sirah from the [Hames Valley AVA](#). Stir in fairly high PH and age for 14 months in French and American oak.

As witnessed at a recent tasting, this wine performs well in front of a crowd. For what it is, picked pretty ripe, it smells like Pinot Noir, and has a lot of Pinot characters, especially the tomato and basil notes layered in with the ollalie berries. It is fairly rich in texture, owing to the Petite Sirah, and has a fair amount of tannin as well, probably also due to the Pet. As it opens up, it becomes more and more reminiscent of elderberry wine: an acquired taste, to be sure, but nonetheless smooth and very mouthfilling, with a very persistent finish. A solid, get it done Pinot Noir at a fair price.

(Alc: 14.3%, Retail: \$22)

Reviewed August 6, 2007 by [Laura Ness](#).

THE WINE

Winery: [Bargetto Winery](#)

Vintage: 2005

Wine: Pinot Noir

Appellation: [California](#)

Grapes: [Pinot Noir](#) (75%), [Petite Sirah](#) (25%)

Price: \$22.00

THE REVIEWER**Laura Ness**

A wine writer and wine judge for major publications and competitions around the country, Laura Ness likens wine to the experience of music. She is always looking for that ubiquitous marriage of rhythm, melody, and flawless execution. What is good

music? You know it when you get lost in it. What is good wine? It is music in your mouth.