



2013 Pinot Gris 'Orange Wine' Regan Vineyard



The Vineyard

Regan Vineyard, is located in the Corralitos area of the Santa Cruz Mountains on a southwest facing slope. The vineyard is owned and farmed by John Bargetto. Planted in 1992, the 50 acre estate sits at an elevation of 450 to 550 feet. Monterey Bay influences combine with clay loam soils to produce wines with minerality and striking acidity.

American Viticultural Area

Santa Cruz Mountains

Varietal Blend: 100% Pinot Gris

Vine age: 1992

Harvest: September 13th, 2013

Aging: 7 months in mature oak barrels

Production: 21 Day skin contact. Native Yeast

ALC 11.7

Winemaker's Tasting Notes

In the Glass: Salmon in color, fragrant citrus peel

On the Palate: Marzipan, mango, & soft tannins

In the Finish: Crisp green apple & cumquat

In 1945, retired Sheriff Deputy Amos Beauregard bought 13 acres of Pinot Noir, Cabernet Sauvignon, and Chardonnay from Quistorf who originally planted the vineyard in 1875. Amos farmed the land at the newly named Beauregard Ranch until his final days. Amos' son Emmitt (Bud) Beauregard, founder of Shopper's Corner Grocery Store in Santa Cruz, farmed the family land for a lifetime while running Shopper's. Bud's son Jim Beauregard took to farming at a very young age with his grandfather Amos. **In 1982 Jim worked rigorously to establish the Ben Lomond Mountain AVA, a distinctively different terroir than the rest of the Santa Cruz Mountains.** Over the years, Jim has planted hundreds of acres of vines throughout the Santa Cruz Mountains and still maintains his 68 acres of Pinot Noir, Chardonnay, Zinfandel and Cabernet Sauvignon.

Jim's son Ryan Beauregard is the current winemaker for Beauregard Vineyards and created his first vintage in 2000. His wife Rachel works in the business and they live with their two young daughters on site.



The Santa Cruz Mountain American Viticultural Area

The Santa Cruz Mountains Appellation is nestled in one of the most unique natural environments in the world. Mountain terrain, marine influence, varied micro-climates, and distinctive soils combine to produce some of the finest conditions for winegrowing.

The Santa Cruz Mountains are called "America's Premier Mountain Appellation" because it was the first winegrowing region in the nation to be defined by a mountain range. The peak of Mount Madonna forms the southern boundary, and the sparkling waters of Half Moon Bay define the northern boundary. The minimum vineyard elevation is 400 feet on the ocean side and rises from 400 feet on the eastern San Francisco Bay side to 800 feet at the southeast boundary. Vineyards are planted as high as 3,200 feet. The appellation exceeds 400,000 acres although vineyard plantings are around 1,500 acres.

The Santa Cruz Mountains vineyards are among the precious few situated close to the cooling effects of the ocean and the San Francisco Bay. Many wineries boast breathtaking ocean views. The temperate climate typically encourages early bud break. During the growing season, the fog tends to roll in some sometime in the late afternoon with the sun burning it off the next morning. This allows the grapes to ripen in cooler temperatures. Harvest usually begins in mid-September with some vineyards harvesting as late as November. The longer growing season allows the grapes to mature slowly with intensely complex flavor.