

1970's label

Our History

established 1964



1979: LAWRENCE BARGETTO
in the vineyard

*"Her mouth was sweet as Mead or
honey say a hand of apples lying
in the hay"*

—THE MILLERS TALE

*"They fetched him first the sweetest
wine. Then Mead in mazers
they combine"*

—TALE OF SIR TOPAZ



The above passages were taken from Geoffrey Chaucer's *Canterbury Tales*, a great literary achievement filled with rich images of Medieval life in Merry ole' England.

Throughout the rhyming tales one finds Mead to be enjoyed by commoner and royalty alike

The CHAUCER'S dessert wine story begins on the banks of Soquel Creek, California. In 1964, winery president, Lawrence Bargetto, saw an opportunity to create a new style of dessert wine made from fresh, locally-grown fruit in Santa Cruz County.

With an abundant supply of local plums, Lawrence decided to make wine from the Santa Rosa Plums growing on the winery property.

Using the winemaking skills he learned from his father, he picked the fresh plums into 40 lb. lug boxes and dumped them into the empty open-top redwood fermentation tanks. Since it was summer, the fermentation tanks were empty and could be used for this new dessert wine experiment.

Immediately after the fermentation began, the cellars were filled with the delicate and sensuous aromas of the Santa Rosa Plum. Lawrence had not smelled this aroma in the cellars before and he was exhilarated with the possibilities.

After finishing the fermentation, clarification, stabilization and sweetening, he bottled the wine in clear glass to highlight the alluring color of crimson.

While winning award after award for this plum wine, Lawrence decided he would try his hand at other fruit wines including blackberry, raspberry, peach, pear, olallieberry, cherry, strawberry and honey.

His commitment to quality and perseverance have paid off with the ongoing growth of the CHAUCER'S wines over the decades.

Experience

CHAUCER'S CELLARS, part of the BARGETTO WINERY, has produced gold medal winning dessert-style wines since 1964. These elegant wines are produced from 100% pure fruit or natural honey without the addition of artificial flavors. At CHAUCER'S CELLARS we believe that these delightful wines are as tasty to the palate as Chaucer's poetry is music to the ears.



CHAUCER'S Mead

TECHNICAL DATA

Honey Sources

Sierra Nevada Mountains
Mountain Wildflower and Sage

Southern California,
Alfalfa and Orange Blossom

Harvest Season

May 15 – July 15

Total Acidity in Wine

8.3 g/100 ml

Residual Sugar

10% by weight

Alcohol

11%

Retail Price

\$15.00/750ml bottle

RELIVE THE MOMENT

Take a step back in time and enjoy the flavors of this popular Medieval Elixir. Our Mead is made with similar recipes used in Medieval Times.

PURE HONEY TASTE

Our Mead is made from fresh honey without the addition of artificial flavorings, concentrates or artificial colorings. The honey for this specialty dessert-style wine is produced in hives throughout the Sierra Nevada Mountains. It is composed of a blend of four types of honey: orange blossom, mountain wildflower and sage and cotton-alfalfa. Each brings a unique quality to the blend and contributes to the overall complexity of the Mead.

ENJOY CHILLED OR WITH OUR HOT SPICES

Served cold, it's a dessert all on its own. Using the spice bag, serve warm as a hot spiced mead to enjoy the cinnamon, orange peel and clove flavors.

ENJOY THE NATURAL & RICH FLAVOR

Although this wine exhibits richness similar to a fine liqueur, it is not fortified and contains only 11% alcohol. To enjoy the full qualities of this wine, it should be consumed shortly after purchase.



Pairing Suggestions

- Serve warm with spices or cold for a summer sipper.
- Enjoy with dried fruits and nuts.
- Serve alongside a pear tart, gingerbread cookies, or desserts prepared with nuts.
- Enjoy with some cheeses having a strong taste (blue or aged cheeses).





CHAUCER'S Raspberry Mead

TECHNICAL DATA

Honey Sources

Sierras Nevada Mountains
Mountain Wildflower & Sage
Southern California
Alfalfa, Orange Blossom

Raspberry Source

Driscoll's, Watsonville, CA

Blend

85% Honey
15% Raspberry Wine

Harvest Season

May 15 – July 15

Total Acidity in Wine

.79 grams/100mls

Residual Sugar

11.2% by weight

Alcohol

10%

Retail Price

\$15.00

CRISP, FRUITY AND REFRESHING

The flavor of this wine explodes with raspberry and honeysuckle. The wine is a blend of our Mead and a small portion of our Raspberry Wine. Less sweet than our regular Mead, this wine finishes with a lingering crisp raspberry and honeysuckle impression.

A blend of honey wine and fruit such as raspberry is known as Melomel. This blend of fruit and honey has been enjoyed for centuries.

THE FRUIT

The raspberries for this wine are from Driscoll's berry growers in the Watsonville, CA area. The honey used to make the Mead is a blend of alfalfa, orange blossom, sage and mountain wildflower collected from our local bee keepers in Northern California.

ENJOY THE NATURAL, FRUIT FLAVORS

Although this wine exhibits richness similar to a fine liqueur, this dessert-style beverage is not fortified and contains only 10% alcohol. To enjoy the full qualities of this wine, it should be consumed shortly after purchase.



Pairing Suggestions

- Enjoy with dried fruits and nuts.
- Great with chocolate mousse and other chocolate desserts.



CHAUCER'S Pomegranate Wine

TECHNICAL DATA

Pomegranate Fruit Source
San Joaquin Valley, CA

Harvest Season
October

Total Acidity in Wine
18.4 gms/L

Residual Sugar
9.50% by weight

Alcohol
11.0%

Retail Price
\$15.00/500ml bottle

"...The bouquet is pure pomegranate. There is a slight tartness, and just enough acidity to provide a bit of a contrast to the sweetness of the fruit.

wine.woot.com

THE FRUIT

The pomegranates were grown in orchards in the dry, arid portion of the southern San Joaquin Valley of California. The fruit was delicately pressed without macerating the rinds or seeds. This brilliant, ruby-colored wine displays a silky elegance in the flavor profile, punctuated by its spunky, acidic backbone.

ENJOY THE FLAVORS

This wine is fantastic straight-up and chilled as either an aperitif or dessert wine. As a key flavor component, pomegranate has supplied the giddy-up to a Roy Rogers, the twinkle to a Shirley Temple and the flash in a Tequila Sunrise.

For delicious Pomegranate Wine drink recipes see www.chaucerswine.com.

Although this wine exhibits richness similar to a fine liqueur, this specialty dessert-style beverages not fortified and contains only 11% alcohol. To enjoy the full qualities of this wine, it should be consumed shortly after purchase. * Wine may need to be decanted.

*pomegranate wine is a naturally fresh product made with 100% fruit and has a tendency to throw sediment that will not affect the quality or the taste of the wine. In this case we



Pairing Suggestions

- Mix up a cocktail (recipes at www.chaucerswine.com)
- Enjoy with dried fruits and nuts.
- Pairs well with soft cheeses.



CHAUCER'S Blackberry Wine

TECHNICAL DATA

Blackberry Source

Primary California:
Gizdich Ranch &
Driscolls, Watsonville

Harvest Season

June 1 - July 15

Total Acidity in Wine

1.4 g/100 ml

Residual Sugar

10% by weight

Alcohol

10.5%

Retail Price

\$15.00/500ml bottle

NATURALLY RICH & FRUITY

Our Blackberry wine is made from 100% pure blackberry varieties. The dark, rich berry aromas leap from the glass. The flavors are reminiscent of grandma's blackberry pie. This wine is always a pleasure to be enjoyed with friends and family.

THE FRUIT

The majority of fruit for this elegant wine was grown in an orchard near Watsonville, California - a cool region with seasonal morning fog during the summer, ideal for the production of quality berries. Well-drained, sandy loam soils along the Pajaro River and Corralitos Creek continue to yield berries with naturally high acids and intense flavor.

ENJOY THE FLAVORS

Although this wine exhibits richness similar to a fine liqueur, this specialty dessert-style beverage is not fortified and contains only 10.5% alcohol. To enjoy the full qualities of this wine, it should be consumed shortly after purchase.



Pairing Suggestions

- Drizzle over a cheesecake for a rich and delicious dessert.
- Great for baking. Make a blackberry pie or cobbler.



CHAUCER'S Raspberry Wine

TECHNICAL DATA

Raspberry Source

Driscoll's
Watsonville, CA

Harvest Season

May 15 – November 14

Total Acidity in Wine

1.6 g/100mls

Residual Sugar

10% by weight

Alcohol

10%

Retail Price

\$15.00/500ml bottle

RICH AND SENSUAL

Our Raspberry Wine is like a *first kiss*, innocent and impressionable. Made from 100% pure fruit, there is a clear, light crimson color and the flavor is bursting with enticing aromas of freshly crushed raspberries

THE FRUIT

The fruit for this elegant, dessert-style wine was grown in an orchard near Watsonville, California – a cool region with seasonal morning fog during the summer, ideal for the production of quality berries. The varieties of raspberry grown in this area have a very firm texture and an intense flavor.

Well-drained, sandy loam soils along the Pajaro River and Corralitos Creek yield berries with naturally high acids with adequate sugar levels. The cool microclimate near Watsonville enables growers to use minimal amounts of water during the growing season to ensuring the delicate character of this fine berry is not lost.

ENJOY THE FLAVORS

This specialty dessert-style beverage is not fortified and contains only 10.5% alcohol. Hence, this wine should be consumed shortly after purchase to enjoy its natural, rich flavor.



Pairing Suggestions

- Serve with cheesecake for a delicious dessert accompaniment.
- Great for baking. Try baking a raspberry chocolate cake or raspberry muffins. Recipes at: www.chaucerswines.com





Renaissance and CHAUCER'S Festivals

TAKE A STEP BACK IN TIME with a glass of CHAUCER'S Mead. CHAUCER'S wines are featured at many Renaissance Festivals and Faires across the United States

Arizona

Arizona Renaissance Festival
www.royalfaires.com

California

Big Bear City Renaissance Faire
www.bigbearrenfair.com

Crossroads Palm Springs Renaissance Festival
www.renaissanceinfo.com/palmsprings

Colorado

Colorado Renaissance Festival
www.coloradorennaissance.com

Florida

Bay Area Renaissance Faire
www.renaissancefest.com/BARF

Florida Renaissance Festival
www.re-fest.com

Sarasota Medieval Faire
www.sarasotamedievalfair.com

Georgia

Georgia Renaissance Festival
www.garenfest.com

Louisiana

Louisiana Renaissance Faire
www.larf.org

North Carolina

Carolina Renaissance Festival
www.royalfaires.com/carolina

Massachusetts

King Richards Faire
www.kingrichardsfaire.net/

Texas

Texas Renaissance Festival
www.texrenfest.com

Mead was a staple
of life in
Renaissance and
Medieval times.
Relive the
moment with
CHAUCER'S
Mead Honey Wine.



Enjoy

Enjoy a mug of CHAUCER'S Mead at a renaissance festival or faire near you. Our Mead is made from similar recipes used in Medieval times, and one sip will send you back in time.

Introducing Our Winemaker

Michael Sones

I am happy to introduce myself as the winemaker at CHAUCER'S at BARGETTO WINERY. I am from Worthing, a town on the southern coast of England.

In England I worked as a photographer for small commercial studios in London, processing films and photographing boxes of Saran Wrap! After a couple of years of city life, I decided to make a move. I took a job as photographer on a Finnish car ferry sailing around the Canary Islands. In the winter, the Baltic Sea gets very miserable so Finn Lines thought it would be a good idea to send one of their ships to the sun. This was the start of my life as a cruise ship photographer. My first true cruise ship was the Fairsea that sailed from San Francisco to Alaska. During my time on the Fairsea, I had the opportunity to visit Monterey and Salinas. As a boy, I had read many of Steinbeck's novels. So, I was excited to make a literary pilgrimage to Monterey during the ship's lay up in Alameda. Who would have thought that fifteen years later, I'd be living here.



In 1990, after fifteen cruise ships, I decided to give up the roaming life and change careers. During my time on board ships and after visiting countries such as Italy, Greece, Spain and South Africa, I had developed an interest in wine. Food and wine is a large part of the cruise ship experience. On one particular cruise ship, the QE2, the darkroom was next to the Food and Beverage Manager's office. He was a good friend and we shared many fine bottles of wine while working late in the darkroom.



When my future wife, Lois, whom I met on an Italian Cruise ship, the Carla Costa, settled here in California, I decided to study enology at the University of California at Davis. After graduating I returned to Santa Cruz to settle down with Lois. I enjoy living in Santa Cruz with my wife and daughter, Michaela, and am excited to continue my wine career here.



In the News

CHAUCER'S CELLARS has been mentioned in many newspapers, magazine articles and even a T.V. show.

The Food Network's cameras and crew visited CHAUCER'S CELLARS to get a glimpse at the production of CHAUCER'S Mead. Our CHAUCER'S Mead was featured on the national television program "The Secret Life of..."

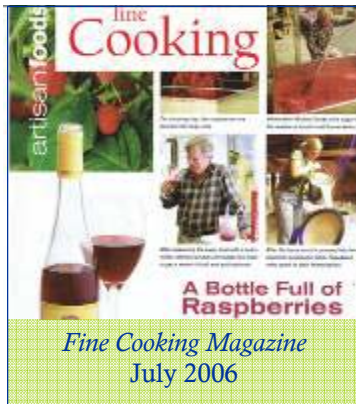


Get Thee to a Meadery
"A glass of mead reflects on the history and mythology that surrounds this beverage. When you enjoy mead you are engaging in an activity that has spanned many cultures since before written history."

—Evan Peter Ehrlich
San Francisco Chronicle

"Made from locally grown berries, this wine is like a fragrant mouthful of raspberries; less sweet than most dessert wines, it has a nice dry finish."

—Laura Giannatempo
Fine Cooking Magazine



BARGETTO Returns to Making Pomegranate
"There's a lot of interest right now in people drinking pomegranate juice. I think because of the health aspect of antioxidants people are well aware of eating and drinking things that are good for them. I'm glad we're resurrecting the pomegranate wine." (Michael Sones, BARGETTO WINERY Winemaker)

—Kirsten Fairchild
Santa Cruz Sentinel

Wine Enthusiast Magazine

CHAUCER'S MEAD... "92 Points. **"National Champion fruit wine. Best Buy."**

A hint of what the favorite Medieval libation must have been like? Light gold to amber. Made from pure honey, this most unusual potion was clearly preferred slightly warm. Very sweet honey, pear and date flavors mingle with brown spices, especially cinnamon, to create a liquid apple cobbler! Wonderful cold weather sipper."

Baltimore Sun

CHAUCER'S MEAD "...will be a real surprise to anyone who is expecting something intensely sweet and obviously made from honey. In fact, its sugar level is quite restrained and its flavors are not unlike those of a good (not great) Rhine Auslese. The give-away that it is not grape wine is its lack of acidity—the one deficiency of honey that is particularly hard to correct."

Food & Wine Magazine

CHAUCER'S MEAD is from the BARGETTO WINERY in California. This fermented honey wine is sold with packets of spices that you can add to heated Mead for an aromatic, mulled drink.

San Francisco Chronicle—July 2007, Derrick Schneider

CHAUCER'S RASPBERRY WINE ... "This wine smells and tastes of pure raspberry and has a spine-tingling, mouth-puckering acidity. Though it has a fruit wine's characteristic residual sugar, this fruit wine sits on the dry end of the spectrum."



RECIPES

Raspberry Decadence

created by: Beth Paiva

Ingredients for Pie

1 (4 oz) dark chocolate bar, chopped
3 oz cream
6 oz butter
5 large eggs, room temperature
1/3 cup sugar
3/4 cup CHAUCER'S Raspberry Wine
1/2 cup all purpose flour

Directions for Pie. Pre-heat oven to 325°. Grease a 12 inch cake pan, set aside. Put eggs and sugar in a mixer on high and mix until light yellow, about 5- 10 minutes. While eggs are mixing melt chocolate, butter and cream together. Stir in Chaucer's Raspberry Wine flour and egg mixture. Stir until incorporated. Pour into cake pan and bake for about 1 hour. Serve warm for a brownie like cake or cold for a truffle like cake.

Ginger Spice Mead Cookies

created by: Beth Paiva

Makes about 2 dozen cookies

Ingredients

2 cups flour	1/2 cup sugar
1/2 cup butter	1/3 cup molasses
1/3 tsp. baking soda	2 T. ground ginger
1 1/2 tsp. cinnamon	1 tsp. allspice
3/4 cup CHAUCER'S Mead	pinch of salt

Directions Preheat oven to 350°. Cream butter and sugar together until smooth. Scrape down sides of bowl and mix in molasses. Scrape down sides of bowl and mix in the CHAUCER'S Mead. (should be moist). Add and mix in all dry ingredients, mix until everything is incorporated. Scoop onto a greased sheet pan, and bake for about 16 minutes. Cookies should be slightly firm to the touch when done. Serve warm.

cooking with CHAUCER'S CELLARS



About the Chef

Beth Paiva studied at the California Culinary Academy in 2000. Upon graduation, Beth went straight to work at Seascape Resort in Aptos, CA as a Pastry Chef. After a year at the resort, Beth took a month off to travel Europe and to study European pastries.

Beth currently works as a cake decorator at Beckman's Bakery.

Pom Beach Spritzer

Ingredients

4 oz CHAUCER'S Pomegranate Wine
1.5 oz club soda or sparkling water
Big splash of a sparkling citrus soda
fresh lime squeeze
optional lime wheel garnish

Directions

Combine ingredients in a Collins style glass with ice...stir and please don't forget your sun-screen!

** recipes are based on single servings and, of course, we won't be offended if the ingredient percentages are adjusted based on your taste and/or preferred stemware.*



for MORE great food & drink RECIPES

www.chaucerswine.com

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CHAUCER'S CELLARS

Toll Free: 1.800.422.7438

Fax: 831.475.2664

Website: www.chaucerswine.com



*Add a little extra pizzazz to any occasion with
our premium dessert-style wines:*

Mead • Raspberry Mead

Blackberry • Raspberry • Pomegranate