

VINEYARD DETAILS

| Vineyard | Garys' |
|-------------|--------------------|
| Clones | Pisoni |
| Orientation | North/South |
| Trellising | Uni-lateral Cordon |
| Soil | Glacial alluvial |

TECHNICAL DETAILS

| Fermentation | 5-ton wood tank / 5-ton concrete tank / 5% whole cluster / 3 day cold soak / 11-15 day ferment |
|--------------|---|
| Oak | 52% new French oak / aged 15 months |
| Alcohol | 13.8% |
| рН | 3.67 |
| TA | 6.3 g/L |

TASTING NOTES

Nose: Aromas of red rock, rust and dark berry character with a hint of slate.

Mouth: Full body, four square with a wonderful finish, lengthy and energetic.

FACTS OF NOTE

PLANTED FERMENTATION CLONE
1997 5% whole cluster

Cluster

The Santa Lucia Highlands appellation is centered upon the two Garys and it is fitting they should have an eponymous vineyard. Garys' is a partnership between Gary Franscioni and Gary Pisoni. Their experience and passion for farming are poured into this singular property. As our relationship grew, we were offered the chance to work with this unique vineyard and we jumped at the chance.

The property's proximity to Monterey Bay makes for a very cool climate, with one of California's longest growing seasons. The resulting slow and gentle ripening allows for full flavor development on the vine and incredible fruit flavors. Quite simply, Garys' vineyard tastes like Garys' vineyard and continues to provide us with distinctive and exceptional fruit. We only wish we could get more.

