



The 2006 vintage is our second year of working with Garys' Vineyard. Well-known for bold, unique wines, the Garys' Vineyard lies in the middle of the Santa Lucia Highlands appellation in Monterey County.

Our blend is comprised exclusively of the Pisoni Clone.

**AROMATICS:** Extremely floral with traces of wild, ripe strawberry, soft hints of raspberry and undertones of violet and lavender.

**ON THE PALATE:** The approach reveals slightly crushed plum, boysenberry and a touch of savory oak with creamy strawberries. The rich midpalate is balanced, yet elegant with a long supportive finish.

## GARYS' VINEYARD PINOT NOIR 2006

### VINEYARD DETAILS

**BLOCKS/CLONES  
USED IN THE BLEND**  
2.3 acres/Pisoni clone

**TOTAL TONS ACQUIRED  
PER VINEYARD/BLOCK**  
8

**VINEYARD ORIENTATION**  
North/South

**TRELLISING TYPE**  
Uni-lateral cordon

**AVERAGE CROP PER ACRE**  
3.4 tons

**SOIL TYPE**  
Glacial Alluvial

### PRIMARY FERMENTATION DETAILS

**HARVEST DATES**  
10-20-2006 - 10-22-2006

**BRIX AT HARVEST**  
26.2

**COLD-SOAK TIME**  
5 days

**FERMENTATION TIME**  
9 days

**PUNCH-DOWNS PER DAY**  
1 to 2

**TYPE/SIZE OF  
FERMENTATION VESSEL**  
1-ton bins

**TYPE OF  
FERMENTATION APPLIED**  
30% whole cluster, 70% destemmed

**BARREL PROGRAM**  
**PERCENTAGE OF  
NEW FRENCH OAK**  
50%

**BARREL AGING**  
16 months

### FINISHED WINE DETAILS

**ALCOHOL**  
14.8%

**PH**  
3.75

**TITRATABLE ACIDITY**  
5.4 g/L

**BOTTLING DATE**  
January 10, 2008

**CASES PRODUCED**  
365 cases

