



The 2007 vintage is our third 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:** A pleasing amount of violets, wild strawberry, and red apple skin. A trace of cranberries and red fruits.

**ON THE PALATE:** Upon entry, you are awakened by touches of cream, fresh strawberries and toasted graham cracker. Fresh crushed wild berries are revealed on the midpalate, followed by a delicious, center palate finish highlighted by refreshing acidity.

## GARYS' VINEYARD PINOT NOIR 2007

### VINEYARD DETAILS

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

**TOTAL TONS ACQUIRED  
PER VINEYARD/BLOCK**  
6

**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**  
9-29-2007

**BRIX AT HARVEST**  
26.3-27.1

**COLD-SOAK TIME**  
5 days

**FERMENTATION TIME**  
10-11 days

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

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

**TYPE OF  
FERMENTATION APPLIED**  
20% whole cluster, 80% destemmed

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

**BARREL AGING**  
16 months

### FINISHED WINE DETAILS

**ALCOHOL**  
14.4%

**PH**  
3.70

**TITRATABLE ACIDITY**  
6.1 g/L

**BOTTLING DATE**  
January 28, 2009

**CASES PRODUCED**  
436 cases

