



The 2008 vintage is our fourth year of working with Garys' Vineyard. Well-known for bold, unique wines, 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: Intense, dark and dense, with hints of ripe high-tone fruit, traces of stone fruit, ripe plum and red apple skin.

ON THE PALATE: Crushed wild berries, strawberry and boysenberry dominate the midpalate. Hints of bright acidity and minerality slide down the center palate and frame the mouthfeel. The core of mouthwatering flavors melds to a captivating and lengthy finish.

GARYS' VINEYARD PINOT NOIR 2008

VINEYARD DETAILS

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

**TOTAL TONS ACQUIRED
PER VINEYARD/BLOCK**
8.3

VINEYARD ORIENTATION
North/South

TRELLISING TYPE
Uni-lateral cordon

AVERAGE CROP PER ACRE
3.1 tons

SOIL TYPE
Glacial Alluvial

PRIMARY FERMENTATION DETAILS

HARVEST DATES
September 29, 2008

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**
82% destemmed, 18% whole cluster

BARREL PROGRAM

**PERCENTAGE OF
NEW FRENCH OAK**
50%

BARREL AGING
16 months

FINISHED WINE DETAILS

ALCOHOL
14.9%

PH
3.57

TITRATABLE ACIDITY
6.8 g/L

BOTTLING DATE
January 28, 2010

