



Garys' Vineyard is a partnership between Gary Francioni and Gary Pisoni. Both families' roots in the Santa Lucia Highlands are quite deep. Their families have farmed this area for over 100 years. Recognizing the region's potential for premium wine grapes, the Garys turned their focus to viticulture. They partnered on the Garys' Vineyard in 1997 and a star was born. Both Gary Francioni and Gary Pisoni exude passion; for adventure, for family and friends, for grape growing, and for wine. They have managed to combine all of these by pouring their enthusiasm and energy into Garys' Vineyard. Our first vintage of Garys' Vineyard was in 2005. 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, hints of ripe high-tone fruit with 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 drive down the center palate and frame the mouthfeel. The core of mouthwatering flavors meld into a captivating, lengthy and precise finish.

GARYS' VINEYARD PINOT NOIR 2009

VINEYARD DETAILS

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

**TOTAL TONS ACQUIRED
PER VINEYARD/BLOCK**
9.2 tons

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
October 2, 2009

COLD-SOAK TIME
5 days

FERMENTATION TIME
9 days average

PUNCH-DOWNS PER DAY
1 to 2

**TYPE/SIZE OF
FERMENTATION VESSEL**
1-ton bins, 5-ton wood tank open top

**TYPE OF
FERMENTATION APPLIED**
83% destemmed, 17% whole cluster

BARREL PROGRAM

**PERCENTAGE OF
NEW FRENCH OAK**
50%

BARREL AGING
16 months

FINISHED WINE DETAILS

ALCOHOL | PH
14.8% | 3.60

TITRATABLE ACIDITY
5.90 g/L

BOTTLING DATE
January 25, 2011

PRODUCTION
440 cases

