

RELEASE:  
FALL



## GARYS' VINEYARD PINOT NOIR

2010

### VINEYARD DETAILS

**BLOCKS/CLONES  
USED IN THE BLEND**

Pisoni clone 100%

**TOTAL TONS ACQUIRED  
PER VINEYARD/BLOCK**

9.7 tons

**VINEYARD ORIENTATION**

North/South

**TRELLISING TYPE**

Uni-lateral cordon

**AVERAGE CROP PER ACRE**

2.9 tons

**SOIL TYPE**

Glacial Alluvial

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. 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 the 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:** Verdant and restrained, with dense dark plum and berry character followed by hints of apple blossom.

**ON THE PALATE:** Boysenberry and concentrated wild berry fruit distinguish a dense and juicy core. The subtle minerality is complemented by a calculated acidity, defining the center palate. The mouthful is ample and supple, with an elegant finish.



### PRIMARY FERMENTATION DETAILS

**HARVEST DATES**

October 1, 2010

**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**

77% destemmed, 23% whole cluster

### BARREL PROGRAM

**PERCENTAGE OF NEW FRENCH OAK**

50%

**BARREL AGING**

16 months

### FINISHED WINE DETAILS

**ALCOHOL**

14.7%

**pH**

3.68

**BOTTLING DATE**

January 31, 2012

**TITRATABLE ACIDITY**

5.80 g/L

**PRODUCTION**

404 cases