



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 supple, with dark plum and stone fruit character, hints of apple blossom.

**ON THE PALATE:** Boysenberry and concentrated wild berry fruit distinguish a dense, juicy core. Savory minerality is complemented by a bright acidity, defining the center palate. The mouthful is ample and plush, with a lingering finish.

FALL RELEASE

## GARYS' VINEYARD PINOT NOIR 2011

### VINEYARD DETAILS

#### BLOCKS/CLONES USED IN THE BLEND

Pisoni clone 100%

#### TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

8.3 tons

#### VINEYARD ORIENTATION

North/South

#### TRELLISING TYPE

Uni-lateral cordon

#### AVERAGE CROP PER ACRE

2.7 tons

#### SOIL TYPE

Glacial Alluvial

### PRIMARY FERMENTATION DETAILS

#### HARVEST DATES

October 4 - 10, 2011

#### COLD-SOAK TIME

5 days

#### FERMENTATION TIME

9 days average

#### NUMBER OF 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

92% de-stemmed, 8% whole cluster

### BARREL PROGRAM

#### PERCENTAGE OF NEW FRENCH OAK

50%

#### BARREL AGING

16 months

### FINISHED WINE DETAILS

#### ALCOHOL

14.6%

#### pH

3.62

#### TITRATABLE ACIDITY

6.0 g/L

#### BOTTLING DATE

January 29, 2013

