

SINGLE VINEYARD WINE
2013 GARYS' VINEYARD

A unique partnership between two great characters

VINEYARD DETAILS

Clone	Pisoni
Orientation	North/South
Trellising	Uni-lateral cordon
Soil	Glacial Alluvial

TECHNICAL DETAILS

Harvest	September 12 – 29, 2013
Fermentation	1-ton lots, 5-ton wood open top / 5 day cold soak / 9 day ferment / 19% whole cluster
Oak	46% new French oak / 15 months
Alcohol	14.7%
PH	3.61
Titrateable Acidity	6.1 g/L
Bottling Date	December 16, 2014

TASTING NOTES

Nose: Dark plum, stone fruit, floral notes.

Mouth: Boysenberry, bramble, bright acidity, plush and full mouthfeels.

FACTS OF NOTE

PLANTED
1997

FERMENTATION
19% whole
cluster in
wooden open top

CLONE
Pisoni

The Santa Lucia Highlands appellation is centered upon the two Garys and it is fitting they should have an eponymous vineyard. Garys' is a partnership between Gary Francioni and Gary Pisoni. Their experience and passion for farming are poured into this singular property. As our relationship grew, we were offered the chance to work with this unique vineyard and we jumped at the chance.

The property's proximity to Monterey Bay makes for a very cool climate, with one of California's longest growing seasons. The resulting slow and gentle ripening allows for full flavor development on the vine and incredible fruit flavors. Quite simply, Garys' vineyard tastes like Garys' vineyard and continues to provide us with distinctive and exceptional fruit. We only wish we could get more.

