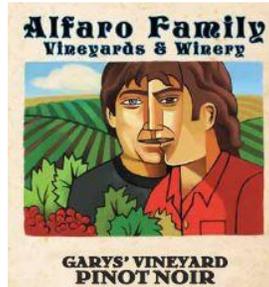


## 2014 Garys' Vineyard Pinot Noir



### The Vineyard:

Garys' Vineyard, a collaboration between Gary Pisoni and Gary Francioni, is located in the Santa Lucia Highlands AVA. The Santa Lucia Highlands is a raised bench of land that overlooks the Salinas Valley, due west of the town of Gonzales. It is an interesting viticultural area because of the strong winds that consistently blow in off the Monterey bay every afternoon, which cool the vineyards and prolong the grapes hang-time. This 42 acre vineyard is planted to the Pisoni clone of Pinot Noir, a selection from the Côte de Nuits district of Burgundy.

### The Vintage:

The long cool growing season allowed the wine to develop full ripe fruit flavors while retaining excellent natural acidity. Cool conditions throughout the harvest season allowed us to pick the fruit at the moment of optimal maturity. Harvest date: September 8, 2014.

### Winemaking:

80% of the grapes were de-stemmed and 20% were left as whole clusters; then they were placed into small open-topped fermenters. The must was chilled to 50 degrees Fahrenheit and cold soaked for five days. Fermentation occurred spontaneously. No punch downs were performed. To avoid over-extraction and to keep the cap moist during fermentation we performed rack-and-returns via gravity. After fermentation the wine was pressed off directly into French oak barrels where it was allowed to undergo a natural malo-lactic fermentation. It was then aged for 12 months on its lees, and bottled unfiltered and unfiltered.

### The Wine:

This wine has medium ruby color; aromas of black cherry, blackberry, ripe plum, spice, toast and smoke. Velvety texture and a rich mouthfeel is backed up by moderate tannins and good acid balance.

### Technical Data:

<b>Production</b>	163 cases	<b>Release Date</b>	Spring 2016
<b>Alcohol</b>	14.8 % by vol.	<b>Aging</b>	12 months in French oak barrels (42% new)
<b>Bottle Size</b>	750 ml, 1.5 L & 3 L	<b>Suggested Retail</b>	\$48.00