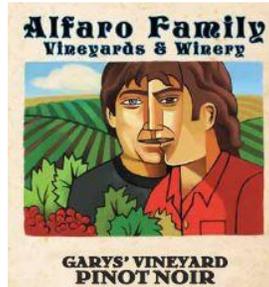


## 2015 Garys' Vineyard Pinot Noir



### 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 grape's 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:

Spring rains during flowering cut the normal yields in half. Cool conditions throughout the harvest season allowed us to pick the fruit at the moment of optimal maturity. Harvest date: August 29, 2015.

### 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 10 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 are backed up by moderate tannins and good acid balance.

### Technical Data:

<b>Production</b>	100 cases	<b>Release Date</b>	Fall 2017
<b>Alcohol</b>	14.5 % by vol.	<b>Aging</b>	10 months in French oak barrels (66% new)
<b>Bottle Size</b>	750 ml	<b>Suggested Retail</b>	\$48.00