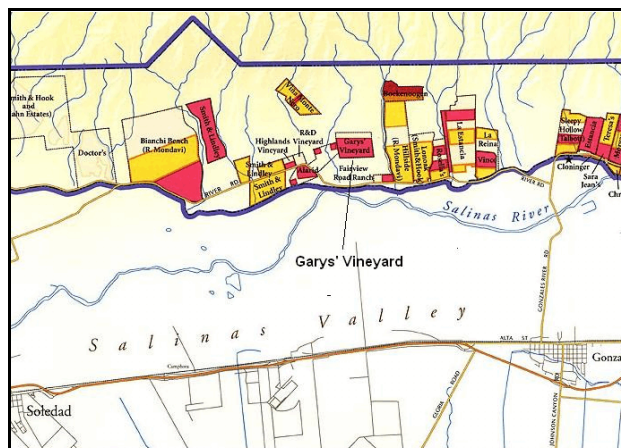


2004 Garys' Vineyard Pinot Noir

The Vineyard:

Garys' Vineyard 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. A collaboration between Gary Pisoni and Gary Francioni, this 42 acre vineyard is planted to the Pisoni clone of Pinot Noir, a french burgundian selection.



The Vintage:

Fruit set was moderate due to the natural thinning of late spring rains. The cool growing season was interrupted by two distinct heat waves that sent the winemakers scrambling. The grapes were harvested on September 6th.

Winemaking:

The grapes were 100% de-stemmed and lightly crushed into small open-topped fermenters. The must was chilled to 55 degrees Fahrenheit and cold soaked for four to six days.. According to traditional methods, punch downs are performed daily by hand. After fermentation the wine was pressed off directly into french oak barrels where it underwent malo-lactic fermentation and was aged for 11 months on the lees.

The Wine:

Medium ruby color; Aromas of black cherry, blackberry, ripe plum, spice, toast and smoke. Velvet texture, rich mouthfeel and a long finish. Moderate tannins and good acid balance. This wine is enjoyable to drink with food or by itself. It will continue to improve with three to five years in the cellar.

Technical Data:

pH	3.60	Production	147 cases
TA	.65 g/100ml	Release Date	February 1, 2006
Alcohol	14.8 % by vol.	Ageing	11 months in French oak barrels (40% new)
Bottle Size	750 ml	Suggested Retail	\$39.00

Suggested Food Pairings:

This wine pairs well with grilled steak, pasta, ripe cheeses and certain seafood items.