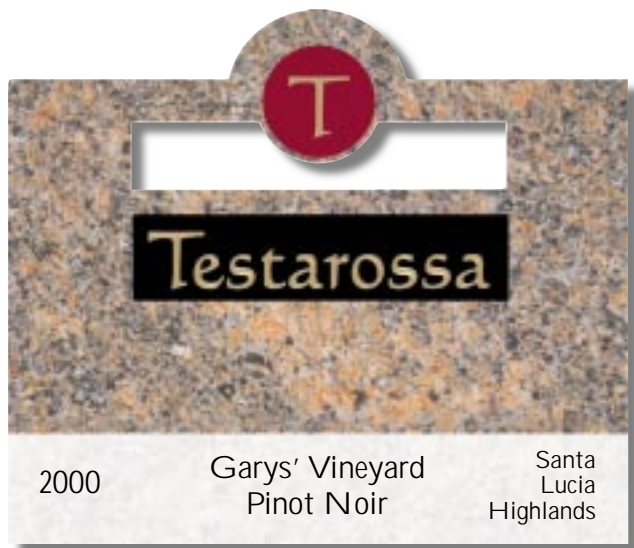


2000 Garys' Vineyard Pinot Noir



Ronn Wiegand, MW, Restaurant Wine

"Exceptional Pinot Noir, in a full, supple, complex style. It has good depth of fruit, moderate oak character, and a very long finish."

James Laube, Wine Spectator

"An elegant, understated style with moderately ripe cherry, tea, herb and earth notes."

Jancis Robinson, MW

"One of the most impressive wines from my recent tastings of red burgundies. The fruit for this rich concoction comes from the Santa Lucia Highlands south of Monterey. Very juicy indeed."



California Central Coast

1999 vintage

91 points

Smells lush and ripe, with deeply scented raspberry, vanilla and smoke aromas burnished with toasted oak. Hits the palate with a blast of spicy berry fruit, opulent and sweet, wrapped in lush smooth tannins. A seductive, silky wine.

The Wine Enthusiast, December 2001

2 puffs [91 points]

Expansive, ripe, solidly fruited, complex and balanced, this Pinot hits every note in perfect pitch. Its lightly smoky, quietly toasty first aromas are backed up by black cherry and dried leaf notes. Supple and rounded on the palate with hints of velvet to come with age, this fairly full-bodied effort ends with just a touch of youthful astringency and tightness and clearly wants a year or two in bottle to blossom fully.

Connoisseur's Guide – November 2001

★★★★

HIGHLY RECOMMENDED: Strawberry ice cream nose. Orange juice texture, ripe red fruit with good acidity and length.

Decanter Magazine – December 2001

2000 GARYS' VINEYARD PINOT NOIR

Gary Francioni and Gary Pisoni have known each other since they were young children, growing up together in Gonzales, California. With the success of the Pisoni Vineyard in the Santa Lucia Highlands Appellation, they decided to go in on a joint venture and plant about 50 acres of Pinot Noir, a mile south of Gary Francioni's ranch, also in the Santa Lucia Highlands. They used budwood from the Pisoni Vineyard and ended up with 42 acres, planted in 1997. The remaining eight acres were planted to Syrah.

The Garys' Vineyard Pinot Noir was planted on two different rootstocks. The majority is on 5C, while eight acres are on 3309. We picked the 5C rootstock Pinot Noir on September 12th and the 3309 rootstock Pinot Noir was harvested on September 15th. In 1999 there was a two-week gap between the ripening of the two rootstocks, but in 2000 it was just three days. Both lots were fully destemmed immediately upon arrival at Testarossa, and then dumped into 1,200-gallon/five ton open top fermenters. We allowed the grapes to "cold soak" for five days and saw the juice pick up color from the skins before the fermentation started. We then inoculated the tanks with D254 and RC212 yeasts, both Burgundian isolates, and pressed the lots at dryness. The wines were then barreled into 50% new oak, all of it French, from Burgundian coopers. After a full 15 months in barrel, we bottled the 2000 Garys' Pinot Noir on January 8, 2002. (EK)

VINEYARD:

Appellation: Santa Lucia Highlands
(Monterey County)

Owner: Gary Francioni & Gary Pisoni

Vine Age: 4 years

Acreage (for Testarossa):

Pinot Noir, 5 acres, planted in 1997

Syrah, 2.7 acres, planted in 1997

Yield: 4.2 tons per acre

Soil Composition: Sandy loam

Elevation: 500 feet

Exposure: East/Southwest-facing hillside

Climate: Marine influenced. Cool, foggy mornings and evenings; sunny, breezy afternoons. Highs from the low 70s to the upper 80s, lows in the 50s.

First Testarossa vintage: 1999

HARVEST:

Sugar: 25.4° Brix

Total acidity: 8.2 g/L

pH: 3.35

Date harvested: September 12 & 15, 2000

BOTTLE:

Alcohol: 14.2%

Total acidity: 7.0 g/L

pH: 3.66

Bottling date: January 8, 2002

Time in oak: 15 months

Percent new oak: 50%

Production: 476 cases, 750mL

Release date: February 1, 2002

Suggested Retail Price: 750mL \$45.00

Optimum time for consumption: 2002-2004