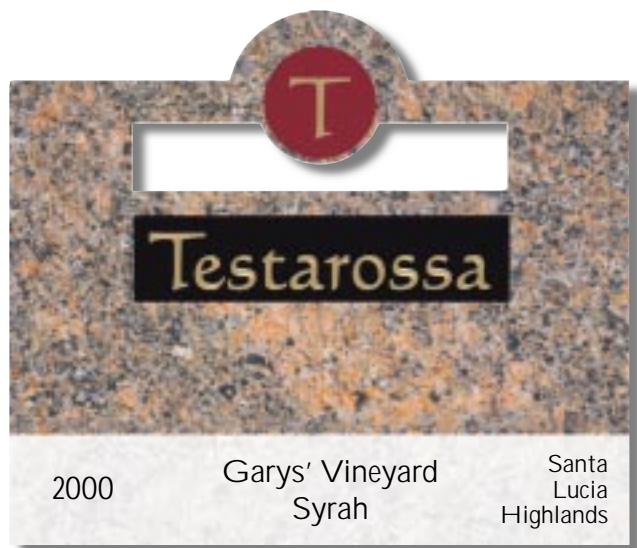


# 2000 Garys' Vineyard Syrah



## Wine & Spirits

"A remarkably big wine from such young vines, this is all black, from blackberry jam to black plum skin"

## Wine Spectator

"Firm and rich, with a sturdy beefy, earthy side to the berry and currant flavors that give it a unique personality"

## Wine Enthusiast

"Complex elements of toast, blackberry, brown sugar and earth"

## Michael Bonaccorsi,

Sommelier, Spago Beverly Hills

"Combines the opulence of California fruit and texture with cool climate, Northern Rhône aromatics and complexity"

## 1999 Vintage

### 91 points

Among the richest and most intense of any of the wines under review this month, this massive mouth-coating Syrah is simply spilling over with ripe berries, gamy spice and insistent black pepper aspects. It is thick and fleshy in feel with measured tannins providing much needed backbone, and it finishes with lasting flavors of fruit and spice. An all-out effort by any standard, it will simply soar when paired up with the richest roasts and game meats.

*Connoisseurs' Guide - February 2002*

### 91+ points

The Santa Lucia Highlands near Monterey are better known for Pinot Noir, but this tasty effort makes a strong case that the warmer parts of the area may also be Syrah territory. This wine has the fruit and the spice of Syrah while steering clear of the gamy aspects of the grape that can show up in many California and Washington Syrahs.

*Los Angeles Times - February 2002*



California Central Coast

# 2000 GARYS' VINEYARD SYRAH

Most people are surprised when they see our Garys' Vineyard Syrah because they had no idea there is Syrah planted at this site; that it's not all planted to Pinot. In 1997 when the two Garys, Francioni and Pisoni, were putting in their 42 acres of Pinot, they also planted eight acres of Syrah with cuttings taken from the Bien Nacido Vineyard in Santa Maria. It was at one time assumed that the Santa Lucia Highlands might be too cool a climate for Syrah, since the summer afternoons in that appellation see a lot of wind and fog, and Syrah seems to do well in the warmer regions of the Central Coast. But a trip to the northern Rhône region of France proves otherwise, as the cooling wind – the Mistral – that rips through the vineyards there is very fierce. The Santa Lucia Highlands Appellation, where the Garys' Vineyard lies, has its own Mistral, originating from Monterey Bay, which moderates the temperatures of the area and allows for an exceptionally long growing season. In 1999 we harvested the Garys' Syrah in November, but the 2000 was picked a week before Halloween—still a very long season.

For the 2000 vintage, once the fruit started fermenting—after we inoculated it with a strain of yeast ironically called Syrah—we punched down the tanks only once per day, as opposed to the two to four times per day we punch down our Pinot Noirs. The skins of the Syrah grape are much thicker, darker and more tannic than those of Pinot Noir, so by treating them more gently we keep the tannin at a reasonable level while still getting plenty of fruit and color extraction. For similar purposes, we pressed the tanks of Syrah after only an eight-day maceration and fermentation. A typical Pinot Noir maceration will last anywhere from 10 to 20 days at Testarossa.

After pressing the Syrah we settled it in tank for two weeks then sent it to a mixture of 33% new and 67% used French oak. During its 17 months in barrel we racked it three times in order to get some air into the wine, as Syrah needs to breathe much more than Pinot while aging. We bottled our 2000 Garys' Vineyard Syrah on March 6, 2002. I believe it is drinking very well for a young Syrah, but it will definitely benefit from at least two more years of cellaring, and also by decanting before serving. (EK)

## VINEYARD

Garys' Vineyard

**Appellation:** Santa Lucia Highlands  
(Monterey)

**Owner:** Gary Francioni and Gary Pisoni

**Vine Age:** 3.5 years

**Acreage** (for Testarossa only): 1.5 acres

**Yield:** 3.5 tons per acre

**Soil Composition:** Sandy, gravelly loam

**Elevation:** 300 to 400 feet

**Exposure:** East/southeast-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:** 24.4° Brix

**Total acidity:** 7.8 g/L

**pH:** 3.49

**Date harvested:** October 24, 2000

## BOTTLE

**Alcohol:** 14.5%

**Total acidity:** 6.1 g/L

**pH:** 3.75

**Bottling date:** March 6, 2002

**Time in oak:** 17 months

**Percent new oak:** 33%

**Production:** 895 six-bottle cases, 750mL  
53 cases, 375mL

**Release date:** September 1, 2002

**Suggested Retail Price:** \$ 42.00 bottle, 750mL  
\$ 21.00 bottle, 375mL

**Optimum time for consumption:** 2004-2009