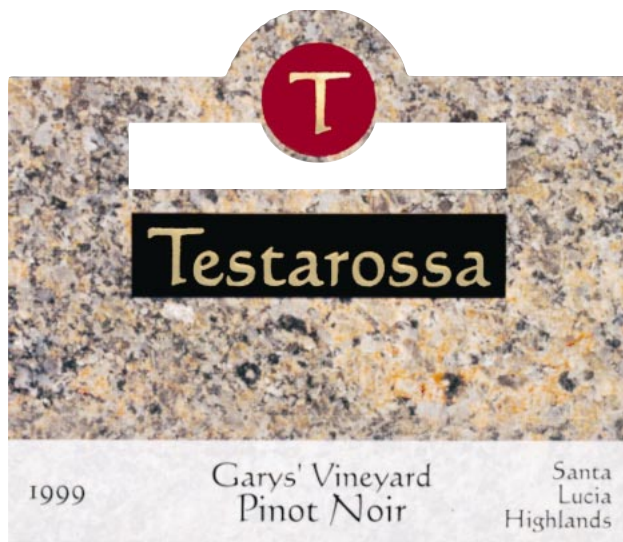


1999 Garys' Vineyard Pinot Noir



Appellation: Santa Lucia Highlands
(Monterey County)

Vineyard: Garys' Vineyard
Vine Age: 3 years

Harvest

Sugar: 24.9° Brix
Total acidity: 8.2 g/L
pH: 3.42
Date harvested: October 14 & October 31, 1999

Bottle

Alcohol: 14.2%
Total acidity: 6.3 g/L
pH: 3.65

Bottling date: November 17, 2000
Time in oak: 12 months
Percent new oak: 50%

Production: 466 cases, 750mL
106 cases, 375mL
Release date: February 1, 2001
Suggested Retail Price: 750mL, \$ 40.
375mL, \$ 20.
Optimum time for consumption: 2001-2005

Gary Francioni and Gary Pisoni have known each other since they were young children, growing up together in the town of Gonzales, California. Due to the success of the Pisoni Vineyard, they decided to go in on a joint venture and plant 50 acres of Pinot Noir about a mile south of Gary Francioni's ranch, also in the Santa Lucia Highlands. They used Pinot Noir budwood from the Pisoni Vineyard, and ended up with 42 acres, planted in 1997. The remaining 8 acres were planted to Syrah, also in 1997.

1999 marks the first year Garys' Vineyard produced a crop. And it also marks Testarossa's first vintage for this wine. We were very pleased that the first crop off the vineyard produced such interesting flavors, and it gave us a preview of the intense fruit we can expect when the vineyard reaches full maturity.

The Garys' Vineyard Pinot Noir was planted on two different rootstocks. The vast majority is on 5C, while a couple of acres are on 3309. We picked the 5C rootstock Pinot Noir on October 14 during a very sunny, dry week. It was perfect weather for ripening the fruit. The 3309 rootstock Pinot Noir was picked on Halloween, October 31st, just over two weeks later. Both lots were fully destemmed immediately upon arrival at Testarossa, and then dumped into 1,200 gallon/5-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 Assmannhausen yeast, and pressed both lots at dryness. The wine was barreled into 50% new oak, all of it French, from Burgundian coopers. After a full year in barrel, we bottled the '99 Garys' Pinot this past November. *(EK)*

Color: Dark ruby.

Nose: Fresh, bright berries dominate. Strawberries, raspberries, cherries. A hint of mint and black tea. Smoky new oak.

Palate: Elements from the nose follow through the palate, although the fruit is more concentrated and opulent. Well-integrated tannins, good acidity and a spicy finish. A terrific Pinot that should be enjoyed over the next five years.