



PESSAGNO

WINERY

2003 Pinot Noir

Garys' Vineyard

Harvest Date

September 30, 2003

Months in Oak

Twelve

Brix

27.7

Alcohol

14.8%

pH

3.74

TA

6.16 grams/liter

827 six-pack cases bottled

May 4, 2005

Suggested Retail

\$55.00/bottle

THE VINEYARD

Located in the Santa Lucia appellation of Monterey County, Garys' Vineyard is a joint collaboration of grape growers Gary Pisoni and Gary Francioni. Planted to the famous "Pisoni" clone of Pinot Noir, with origins from La Tache, Burgundy, this highly regarded clone has captured national attention for its superior quality and expression of flavor.

THE VINTAGE

A warmer than usual winter resulted in an early budbreak. Spring, however, was particularly cool and returned plant development to a more normal schedule. Several major heat waves in June and July again gave the impression that 2003 might be an early year, but Mother Nature changed her mind and brought cool weather in the form of fog and light rain for the remainder of the growing season. As a result, most of our fruit was harvested about two weeks later than average, thus providing a great deal of beneficial "hang time".

THE WINEMAKING

Handpicked at a high degree of maturity, the fruit was transferred into small tanks with a minimum of the berries crushed. After "cold soaking" for several days to slowly release flavor and aroma components from the grape skins, a special yeast known for its bold extraction qualities was added for fermentation. The wine was pressed directly into 80% new French oak barrels and matured for twelve months.

TASTING NOTES

This jammy and complex wine has deep concentrated aromas of ripe black cherry, spice, and a hint of smoke. The full, lush mouth feel follows layered flavors of candied plum and vanilla, reflecting the depth of the fruit and lavish use of oak. Beautifully balanced, it offers good body, rich texture, and a long, lingering finish. Grilled meats or hearty bistro makes for a perfect match.

Stephen Pessagno, Winemaker