



PESSAGNO

WINERY

2004 Pinot Noir

Garys' Vineyard
Santa Lucia Highlands

Harvest Date

September 11, 2004

Harvest Brix

25.6

Months in Oak

Eleven

Alcohol

14.8%

pH

3.73

TA

5.97 grams/liter

Rs

Dry

1,064 six-pack cases bottled

August 2, 2006

Suggested Retail

\$55.00/bottle

THE VINEYARD

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

THE VINTAGE

The early part of March surprised us all with 13 consecutive days above 80 °F, causing budbreak to occur early in all varieties. After this heat spell broke, we entered a period of four months of below average temperatures, slowing maturation in the vineyard to a snail's pace. Mother Nature changed her mind in the first week of September with unseasonably high temperatures for the remainder of the harvest. As a result, harvest was compressed into a few hectic weeks during which everything ripened at the same time.

THE WINEMAKING

Handpicked at a high level 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 eleven 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