

Surh Luchtel

Premium Handcrafted Wines

2006 Garys' Vineyard Pinot Noir, Santa Lucia Highlands

Vineyard Location	Santa Lucia Highlands
Harvest Date	10/17/2006
Finished Wine	Alcohol: 14.6% Ph: 3.65 Total Acidity: .61g/100ml
Barrel Type	67% New French Oak, 33% 1 & 2 year old French Oak
Barrel Time	14 months
Bottling Date	December, 2007
Case Production	600 cases
Fining	None
Release Date	April, 2008

Vineyard

Located about 20 miles south of Salinas, the picturesque Santa Lucia Highlands has become known for Pinot Noir thanks in part due to growers like Gary Pisoni and Gary Franscioni. The eastern facing hillside vineyard usually gets ample morning sun and then the afternoon wind from the Monterey Bay cools the fruit. The combination of its naturally low yield setting and the obsession to quality in the vineyard means fruit of high quality and intensity.

Winemaking

The fruit was carefully sorted, destemmed and crushed with high whole berry content. After cold soaking for 4 days, it was fermented for 11 days with the maximum temperature of 86 degrees in an open top tank and small open top fermentors with the emphasis being gentle. The malolactic fermentation took place in the barrel. The wine was racked once and bottled in December of 2007.

Tasting Notes

Ripe, assertive, intense, concentrated are the words used described this wine, atypical for Pinot Noir but typical for Garys' Vineyard Pinot Noir. The 2006 Garys' Vineyard Pinot Noir falls somewhere in between the cool 2005 vintage and the hot 2004 vintage. It has the hallmark Garys' Vineyard wild berry, baked cherry and gaminess but is more restrained than in the past. Aged 4 months longer than usual in French oak, 67% new, it will take a bit longer than usual to show its full potential.