



Winemaker: Scott Shapley
Appellation: Santa Lucia Highlands
Farming: Sustainable (SIP Certified)
Harvest: Sept. 12- October 2, 2024
Clones: Pisoni, Calera
Oak: 100% French oak, 67% new
Aging: 10 months in barrel
Acid: 3.61 pH
Alcohol: 14.8%

2024: 96 pts, *Wine Enthusiast*
2023: 96 pts, *Wine Enthusiast*
2022: #27 Top 100 Wines, *Wine Enthusiast*
#44 Top 100 Wines, *Vinous*
2021: 97 pts, *Wine Enthusiast*



2024 GARYS' VINEYARD PINOT NOIR

GARYS' VINEYARD

Established on a handshake between two lifelong friends, Garys' Vineyard was planted in 1997 and quickly rose to fame as a desirable source for quality Pinot Noir. This vineyard exemplifies the enduring friendship and farming partnership between Gary Francioni and Gary Pisoni, now carried on by their four sons. Standing at the foot of the vineyard, the fifty acres of rows progress in a "V" shape over the rocky alluvial soil, up toward the Highlands' summit. Planted completely to Pinot Noir, Garys' Vineyard is known for bold, spicy aromatics and rich berry flavors that only improve over time.

WINEMAKER NOTES

From a vineyard whose origins are rooted in friendship and foresight, this Pinot Noir delivers the depth and authority that has made the site legendary. Aromas of dense blackberry, cola, dark wood, and tobacco create an enveloping richness that draws you in. The medium-full palate is vibrant and layered, unfolding with black cherry, blackberry pastille, and savory undertones of leather. Lifted acidity and broad, supportive tannins carry the wine through a long, resonant finish, capturing the richness and gravitas that define this celebrated site.

VINTAGE SUMMARY

The 2024 vintage opened with a return to normal winter rainfall at approximately 13 inches. While our region remains inherently cool, the summer brought a run of 85+ degree days compared to especially cool recent vintages like 2023 and 2025. A brief burst of heat around Labor Day initiated harvest in our earlier-ripening blocks, and was followed by a cool, steady Fall that extended hangtime and allowed flavors to deepen. These conditions produced a harvest that unfolded in two distinct phases: early lots offered vibrant, juicy fruit with bright natural acidity, while later lots had developed concentrated flavors and richer textures. Together, these contrasting components created exceptional blending opportunities in the cellar.



GARYS' VINEYARD PINOT NOIR

TECH NOTE ARCHIVE

Vintage	Harvest	Days on Skins	Time in Barrel	Oak	Alc.	Bottle Date	Clones	pH	Growing Season
2024	9/12/24 - 10/2/24	19 - 27 days	10 months	French; 67% new (Remond, Francois Frerer, Latour, Billon, Cadus)	14.8%	8/14/25	Pisoni, Calera	3.61	Small berries with thick skins promoted wines with structure and deep character. Harvest unfolded in two phases with early lots bringing vibrant, juicy fruit and bright natural acidity, while later picks developed greater concentration and richer textures.
2023	9/29/23 - 10/13/23	20 - 28 days	10 months	French; 65% new (Remond, Francois Frerer, Latour, Billon, Cadus)	14.8%	8/8/24	Pisoni, Calera	3.62	Generous winter rains replenished vines. Budbreak, bloom, and veraison occurred 2 weeks later than average. Cool and mild spring and summer. Long hangtime with our latest harvest since 1999.
2022	8/31/22 - 9/23/22	24 - 27 days (avg. 24)	10 months	French; 69% new (Francois Frerer, Remond, Billon, Latour, Damy)	14.8%	8/3/23	Calera, Pisoni, 23	3.66	Low yields. Warm spring and summer punctuated by a labor day heat wave. Earlier than average harvest was aided by quicker ripening clusters due to low yields.
2021	9/22/21 - 10/9/21	22 - 36 days (avg. 22 - 24)	10 months	French; 67% new (Francois Frerer, Remond, Ermitage, Latour, Cadus, Damy, Billon)	14.9%	8/25/20	Pisoni, Calera	3.71	Fruit was dropped early in 2020, so vines entered the vintage with little stress. Low rainfall with growing milestones tracking 2-3 weeks behind. Very even temperatures and balanced wines.
2020	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Not produced due to California wildfires.
2019	9/17/19 - 10/3/19	22 - 24 days	10 months	French; 52% new (Francois Frerer, Ermitage, Remond, Latour, Cadus); 19% from concrete tank aging	14.8%	8/18/20	Pisoni, Calera	3.73	Cool temperatures and heavier-than-average fog cover, conditions that encouraged slow, even ripening. A late rise in warmth brought the vines into perfect balance for harvest. Elegant and polished wines.
2018	9/15/18 - 9/27/18	19 - 28 days	10 months	French; 54% new (Remond, Francois Frerer, Ermitage, Latour, Cadus, Seguin Moreau)	14.9%	8/6/19	Pisoni, Calera	3.74	Cool spring, slightly less than average rainfall. Perfect fruit set, warm days and cool nights during the summer. A cool fall allowed for a classic harvest with optimal conditions.
2017	9/1/17 - 9/12/17	26 - 31 days	10 months	French; 68% new (Remond, Francois Frerer, Ermitage, Latour, Cadus, Seguin Moreau)	14.9%	7/11/18	Pisoni, Calera	3.77	Above average. winter and spring rain. Dry and cool summer with cool nights. A significant labor day heat wave accelerated harvest. Active canopy management and picking decisions preserved freshness.
2016	9/5/16 - 9/19/16	24 - 31 days	10 months	French; 60% new (Francois Frerer, Ermitage, Remond, Latour)	14.9%	8/9/17	Pisoni, Calera	3.8	First non-drought year since 2012. Extended harvest time frame with clean and ripe fruit.
2015	9/1/15 - 9/4/15	30 - 33 days	10 months	French; 65% new (Remond, Francois Frerer, Ermitage, Latour, Cadus, Seguin Moreau)	14.9%	8/10/16	Pisoni	3.71	An unusually warm winter spawned an early budbreak 2-weeks ahead of normal. A cold spell during flowering resulted in shatter leading to a light crop with small berries. A dry summer followed with an early harvest.
2014	9/12/14 - 9/20/14	30 days	11 months	French; 60% new (Francois Frerer, Ermitage, Remond, Seguin Moreau, Latour)	14.9%	August 2015	Pisoni	3.76	A similar season to 2013, with moderate-to-low yields and small, healthy berries that concentrated flavor and structure. An early harvest produced wines with ripe fruit, freshness, and strong aging potential.
2013	9/17/13 - 9/28/13	18 - 25 days	11 months	French; 55% new	14.9%	8/15/14	Pisoni	3.75	Warm and dry conditions led to early flowering and an early harvest with generous yields. The wines boasted ripe fruit with good ageing potential.