



2001 PINOT NOIR, GARYS' VINEYARD SANTA LUCIA HIGHLANDS



From the suddenly hot appellation known as the Santa Lucia Highlands, we have once again crafted a wine of unparalleled grace and buxom proportions. Utilizing the ultra-fine fruit contained within Garys' Vineyard, grown upon vines grafted over to original, if somewhat surreptitiously obtained La Tache budwood, the 2001 is a seductive beauty dressed in lush velvet. Framboise, clove and creamy soda pop confront the nose, while the usual suspects of violets, rose petals, cherries, nutmeg and yes...even bacon fat, join the act and sing their song on the palate. A heady wine of an ethereal nature, our 2001 Garys' will rock your world.

APPELLATION	<i>100% Santa Lucia Highlands 100% Pinot Noir</i>	ANALYSIS	<i>Alcohol 14.4% pH 3.46 TA.64</i>
HARVEST	<i>September 2, 2001 Picked 26.5 Brix</i>	PRODUCTION	<i>2126 six-packs</i>
VINEYARD	<i>Garys' Vineyard Santa Lucia Highlands</i>	BOTTLED	<i>January 16, 2003 Suggested Retail: \$50</i>
BARREL AGING	<i>16 Months French Oak 80% New French Oak</i>	NOTES	
RELEASE	<i>September 1, 2003</i>		

H I S T O R Y

Founded in 1998 by Dave Miner, President of Oakville Ranch Vineyards, along with his wife Emily and his parents, Ed and Norma, Miner Family Vineyards produces small lot, hand crafted wines using fruit from Oakville Ranch, Ed and Norma's vineyard and other carefully selected California vineyards. We produce limited quantities of Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Zinfandel, Sangiovese, Pinot Noir, Chardonnay, Viognier and Sauvignon Blanc using a combination of old world winemaking techniques and modern technology. The focus of our label is to produce high end, reserve style wines that reflect the unique characteristics of individual vineyards or "terroir" where specific varietals grow best.