



TWOMEY

2017
GARYS' VINEYARD
PINOT NOIR
SANTA LUCIA HIGHLANDS

TASTING NOTES

APPEARANCE

Jewel-toned red

AROMAS

Wild strawberry and cherry with dry basil, cedar and a touch of hibiscus and rose

PALATE

Vibrant entry with a juicy mid-palate and pomegranate tartness

MOUTHFEEL

Velvety tannins

FINISH

Lingering sweet-tart character

AGEABILITY

6-8 years

PAIRING

Olive oil poached salmon niçoise tartine with green beans, potatoes, tomatoes, eggs and olive bread

NOTES FROM THE VINEYARD

The winter of 2017 was a wet one that brought plentiful rains to the Santa Lucia Highlands and effectively ended the extended California drought. Budbreak began on schedule in late March, and the vines enjoyed healthy growing conditions thanks to a warm spring and ample water availability. The summer was warmer than average, but the Santa Lucia Highlands' strong sea breeze from Monterey Bay moderated the heat. Veraison began in mid-July. We harvested our two blocks at Garys' Vineyard on the first day of September, and we were able to preserve the acidity and freshness of the grapes while making a wine with deep, plush fruit character.

HARVEST DATE

September 1, 2017

ALCOHOL

14.3%

AVERAGE BRIX

24.3°

BARREL AGING

17 months in barrel, 10 months on primary lees

BARRELS

100% French Oak, 21% new

WHOLE CLUSTER

26%

RELEASE DATE

September 2019