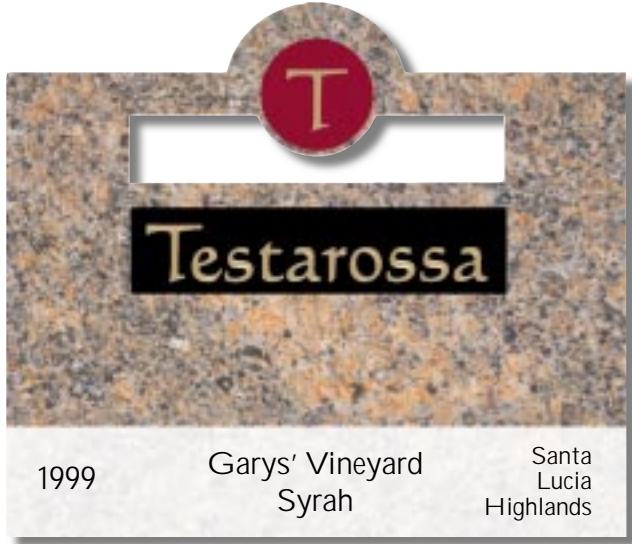


1999 Garys' Vineyard Syrah



"Exhibits a rich and extracted nose of black raspberry, chocolate extract, smoky oak and grilled meat. Intense and concentrated on the palate, the Testarossa Garys' Syrah has ripe and integrated tannins and a long, satisfying finish"

*John Lancaster, Sommelier,
Boulevard, San Francisco*

"The Testarossa Gary's Syrah combines the opulence of California fruit and texture with cool climate, Northern Rhone aromatics and complexity"

*Michael Bonaccorsi, Sommelier,
Spago, Beverly Hills*



California Central Coast

"Almost opaque black in color; Full of spice and gamey notes, more like a top French Hermitage than a typical California Syrah.

*Ross Bott,
Silicon Valley Wine Tasters*

Although it may be more well known for its 42 acres of Pinot Noir, the Garys' Vineyard also has eight acres of Syrah that were planted in 1997. Testarossa was the first to suggest to the two Garys (Franscioni and Pisoni) that they include this variety in their young vineyard. Syrah seemed like it would be very suitable for the cool, marine influenced climate of the Santa Lucia Highlands based on how well it does in the very similar Santa Maria Valley. The cuttings for the Garys' Vineyard Syrah actually came from the Bien Nacido Vineyard, at Testarossa's suggestion.

Since Syrah is a later ripening grape variety, as compared with early ripening Pinot Noir and Chardonnay, 1999 was a great test to see just how long Syrah could stay on the vine. 1999 was the second year in a row that the summer was very cool, and we went the entire month of September without harvesting any fruit. Beautiful weather in late September and early October brought in all the Chardonnay and Pinot Noir starting October 1, but the Syrah seemed like it would take until Thanksgiving to ripen. The weather remained ideal through the end of October, and on November 6th, we walked the Syrah rows with Gary Franscioni and decided to pick the next day. The yield ended up being a minuscule 1.8 tons per acre.

We handled the Syrah grapes very much like we do our Pinot Noir. First we destemmed the clusters without crushing and put them into our custom-designed five-ton open top fermenter. After a two week fermentation, we pressed the tank and sent the wine to barrel. For the Syrah, we used a much smaller percentage of new oak than we do on Pinot Noir, in the tradition of the great Northern Rhone producers in France. The spicy Syrah aromas and flavors do not marry with new oak in the same fashion that Pinot does. We aged the Syrah for 12.5 months and then bottled it on December 12, 2000.

Color: Deep, blue-tinged dark ruby.

Nose: Dark and smoky, with spice and floral undertones. Sweet oak.

Palate: Full-bodied with soft, supple tannins.
Rich berry flavors: black raspberries, boysenberries, and blueberries. Young and tight, this wine benefits from decanting to open up its spicy fruit. Drink now or set aside for two or three years.

1999 GARYS' VINEYARD SYRAH

VINEYARD:

Garys' Vineyard

Appellation: Santa Lucia Highlands
(Monterey County)

Owners: Gary Franscioni and Gary Pisoni

Vine Age: 3 years

Acreage: (for Testarossa) 2.67

Yield: 1.8 tons/acre

Soil Composition: Sandy loam

Exposure: East/Southeast facing hillside

Climate: Marine influenced, cool, foggy mornings and evenings, sunny, breezy afternoons, highs from the low 70s to upper 80s, lows in the 50s

First Testarossa vintage: 1999

HARVEST:

Sugar: 24.5° Brix

Total acidity: 7.5 g/L

pH: 3.55

Date harvested: November 7, 1999

BOTTLE:

Alcohol: 14.5%

Total acidity: 6.1 g/L

pH: 3.85

Bottling date: December 12, 2000

Time in oak: 12.5 months

Percent new oak: 33%

Production: 504 6-bottle cases, 750mL
51 cases, 375mL

Release date: September 1, 2001

Suggested Retail Price: \$42.00

Optimum time for consumption: 2002-2006+
(at this time the ageability of this young vineyard has yet to be determined)