2024 Garys' Vineyard
PINOT NOIR

ROMBAUER VINEYARDS

Owned by Gary Franscioni and Gary Pisoni, Garys' Vineyard is one of the Santa Lucia Highlands' most celebrated sites for Pinot Noir. When Rombauer chose the region for its Pinot Noir program, Winemaker Richie Allen was consistently drawn to Garys' Vineyard for its distinctive expression of the varietal—combining depth, vibrancy, and site-driven character. This sought-after wine has become a favorite among Rombauer customers and critics alike, selling out quickly each vintage.



VINEYARDS

Located in the heart of Monterey County's acclaimed Santa Lucia Highlands AVA, Garys' Vineyard sits on a gently sloping ridge extending from the highlands. The site is defined by Arroyo Seco sandy loam soils layered over granite pebbles, remnants of an ancient riverbed that once ran through the area. Foggy mornings and cool, persistent winds from Monterey Bay temper the growing season, allowing Pinot Noir to ripen slowly and evenly.

WINEGROWING

The 2024 growing season was a classic, steady vintage, marked by moderate conditions and a long, even ripening period. These consistent conditions allowed the fruit to develop gradually, building depth of flavor and concentration while preserving the freshness and natural acidity essential to Pinot Noir. All the fruit was handpicked at night and delivered to the winery in St. Helena soon after dawn.

WINEMAKING

Our winemakers selected the top five barrels for this limited Garys' Vineyard Pinot Noir. Most lots were destemmed and optically sorted, while a small portion was retained as whole clusters to add aromatic complexity and structure. The fruit underwent a six-day cold soak before fermentation to enhance color and flavor extraction. The finished wine was basket pressed and transferred to barrel where it was racked once, halfway through its time aging.

TASTING NOTES

Deep purple with a light crimson hue, this Pinot Noir opens with expressive aromas of cherry and cranberry, layered with clove, baking spice, and a subtle hint of bay leaf. The palate reveals similar flavors through the finish, supported by vibrant, balanced acidity and exceptionally fine tannins.

FOOD PAIRINGS

Our favorite pairings* for this wine include Cherry Compote Pork Chops, Goat Cheese and Mushroom Crostinis, and Roasted Beet Salad.

**Pairing inspiration may be found on Rombauer.com*

RELEASE DATE	*September 2026*	**HARVESTED**	*Sept. 21st - Oct. 10th, 2024*
APPELLATION	*Santa Lucia Highlands*	**AVG BRIX AT HARVEST**	*25.5*
VARIETAL COMPOSITION	*100% Pinot Noir*	**COOPERAGE**	*10 months in French oak (30% new)*
ALCOHOL	*14.6%*		

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