

# Fat Rat

## July | 2010

### Lucia Vineyards | 'Lucy' Rose



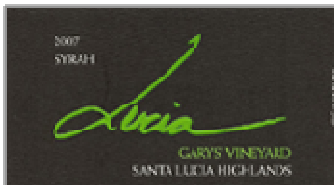
The Rosé is made by allowing the grape juice to sit on the Pinot Noir skins for a couple days. After picking up enough color, the juice is drained from the grape skins into barrels, where it ferments. The short skin contact results in a wine that is lighter in color and lighter on the palate.

### Lucia Vineyards | 'Garys' Pinot Noir

Specific barrels are hand selected and blended together to create a wine that best reflects the unique terroir of the Garys' Vineyard. This site produces wines of vibrant, pretty and floral aromatics with a lush, rich texture and firm acidity. The wines drink well upon release, but contain the acidity and tannins to age gracefully for several years.



### Lucia Vineyards | 'Garys' Syrah



The Garys' Vineyard Syrah is sourced from a small section of Syrah grapes at the Garys' Vineyard. The wine is an outstanding example of the potential of cool-climate Syrah. Always deep and very purple in color, the wines are full of wonderful flavors and nuances of white pepper, leather and floral notes.

### Lucia Vineyards | 'Susan's Hill' Syrah

The Susan's Hill Syrah, named for Gary's sister Susan, resides on one of the highest elevation points of Pisoni Vineyards. The top of Susan's Hill is exposed to the elements and receives a great deal of wind. The coarse, rocky soils ensure that the vines are extremely stressed. This combination of environmental factors produces some of the most intense Syrah in California.



CELLAR RAT



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