

Luli

2016 LULI ROSÉ CENTRAL COAST

Luli represents a partnership formed by Sara Floyd and the Pisoni Family. Sara Floyd is a Master Sommelier with many years of food and wine experience. The Pisoni Family is known for their eponymous vineyard in the Santa Lucia Highlands and for Pisoni Estate and Lucia wines.

Deciding they would make a great partnership and noting the shortage of handcrafted wines at reasonable prices, they set out to create a new line of wines for this niche. To achieve this, Floyd and the Pisoni Family focus on purchasing grapes from multiple vineyards in the Santa Lucia Highlands and the greater Monterey County—California coastal regions excellent for growing cool-climate grapes.

WINEMAKER: Jeff Pisoni

CASES PRODUCED: 618

CONTACT: info@LuliWines.com
www.LuliWines.com



THE VINTAGE:

After a difficult 2015 harvest and years of prolonged drought, the 2016 vintage saw ideal weather conditions and a perfect yield of fruit. Rain returned to Monterey County in the beginning of the 2016 season (about 12 inches, the most our area has seen since 2011). Budbreak began the second week in March and vines showed more life and energy due to the early season soil moisture. Strong early season growth required additional labor to tend to the vines. Fruit set progressed optimally and summer saw the characteristically cool, windy and fog-blanketed conditions of the appellation. August temperatures were cooler than average which allowed for a slow, gentle ripening up to harvest. Patience was necessary for harvest, which began the first week of September and continued until the first week of October.

THE VINEYARD:

The Luli Rosé was sourced from two sustainably-farmed vineyards in Monterey County. The soil is comprised of softball-sized boulders, similar to the famous “galets” found in the Southern parts of the Rhone Valley. This maritime appellation is known for its well-drained soils, morning fog, afternoon winds and long growing season. These elements combine to maintain bright focused flavors and crisp acid in the wines: attributes that are great for the Luli Rosé.

THE WINEMAKING:

The Luli Rosé is comprised of 50% Grenache and 50% Pinot Noir. Fruit for the Rosé was whole-cluster pressed to only extract a small amount of color from the grape skins. The Pinot Noir was fermented in neutral oak barrels for its subtle textural elements and the Grenache in stainless steel to preserve its fresh qualities.

TASTING NOTES:

Pale persimmon in color, the 2016 Luli Rosé's fresh aromatics and crisp minerality make it a fantastic food pairing, and a popular choice for warm weather. Vibrant watermelon and softer notes of yellow peach linger on the nose. Textured undertones from the neutral oak component and a lean mouthfeel due in part to the Grenache's stainless steel fermentation evolves into a satisfyingly dry finish with plenty of acidity.