

Luli

2016 LULI SAUVIGNON BLANC ARROYO SECO

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: 504

ALCOHOL: 14.2%

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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:

We hand-craft this Sauvignon Blanc from the cold and windy vineyards in the Arroyo Seco AVA. This wine is from a single sustainably-farmed vineyard that rests on ancient riverbed, layered with shale and river rock. The soils are reminiscent of the Graves region of Bordeaux, where the gravelly soils give much life to the wine.

THE WINEMAKING:

Luli Sauvignon Blanc was made with classic winemaking techniques: hand-sorting of the fruit, native yeasts for fermentation and production in small lots. The wine was fermented entirely in neutral barrels with limited lees contact—both which contribute complexity and texture to the wine. The resulting balanced wine is a tribute to the region's success with cool climate varieties and gentle winemaking.

TASTING NOTES:

A racy and vibrant wine, the 2016 Luli Sauvignon Blanc features kaffir lime aromatics with mineral undertones as a result of Arroyo Seco's river rock and gravelly soil. A prominent, firm mouthfeel evokes grapefruit and citrus skins, in part because of the region's cooler maritime influence. A mouthwatering finish ends with satisfying focus and texture.