

Luli

2013 LULI CHARDONNAY SANTA LUCIA HIGHLANDS

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: 3,700

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



THE VINTAGE:

2013 follows 2012 as another year of mother nature “over delivering.” We were delighted to have another combination of healthy yields and high quality. The season in the Santa Lucia Highlands started out with a dry winter. This stresses the vines, being beneficial for flavor intensity, yet at the same time leaves us wishing for more rainfall. Overall, vine development was in advance, giving us remarkable tannin, flavor and color development at low sugar levels—A delightful combination. The wines have a significant concentration, but also a great deal of energy, natural acidity and longevity.

THE VINEYARD:

The 2013 Luli was sourced entirely from the Santa Lucia Highlands. It is a blend from two sustainably-farmed vineyards. The well-trained vineyards carry low yields and are planted to a variety of different clones, which, combined with the fog and cool winds of the Santa Lucia Highlands provide ideal growing conditions for Chardonnay.

THE WINEMAKING:

The Luli Chardonnay was fermented in 50% stainless steel, and 50% neutral oak barrels. The stainless steel keeps the aromatics pure and the acid crisp, while the neutral barrels give the mineral notes and a greater texture component. Malo-lactic fermentation was prevented to preserve the bright aromatics.

TASTING NOTES:

The 2013 Luli Chardonnay is bright and fresh. The wine displays aromas of white peach, bosc pear, wet stone and lemon oil. The aromas are complex and deep, yet at the same time vibrant and lively—a beautiful combination brought about by great vineyards, and the blend of neutral barrel and stainless steel fermentation. The wine finishes with hints of stone fruit and refreshing acidity.