

# Luli

## 2013 LULI PINOT NOIR SANTA LUCIA HIGHLANDS

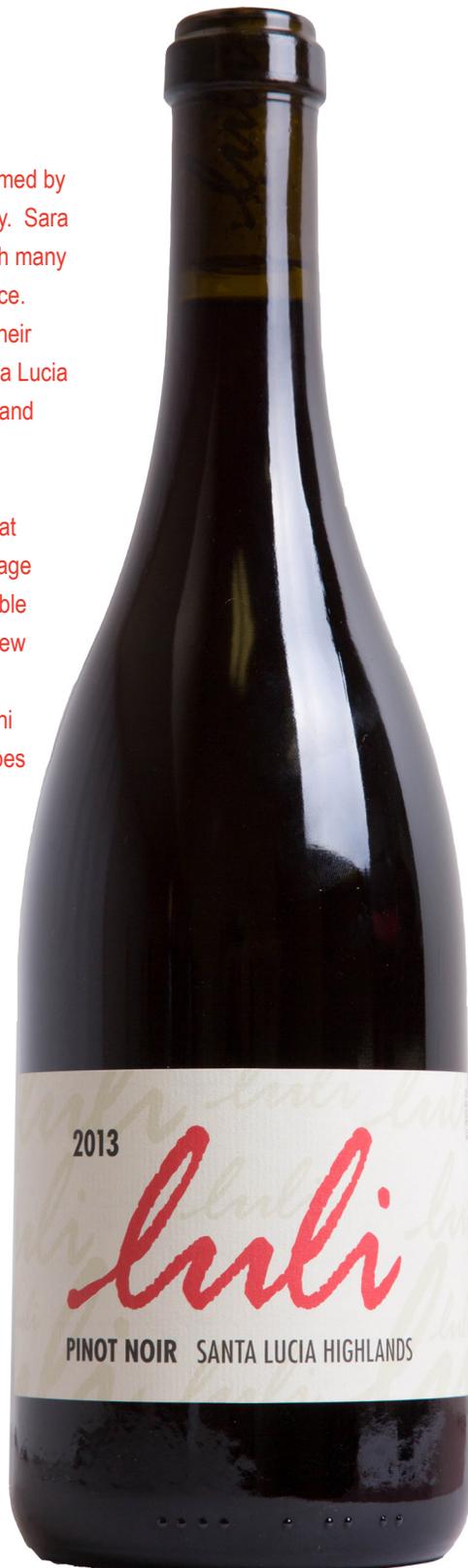
Luli represents a partnership formed by Sara Floyd and the Pisoni Family. Sara Floyd is a Master Sommelier with many years of food and wine experience. The Pisoni Family is known for their eponymous vineyard in the Santa Lucia Highlands and for Pisoni Estate and Lucia wines.

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:** 5,900

**CONTACT:** [info@LuliWines.com](mailto:info@LuliWines.com)  
[www.LuliWines.com](http://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 various sustainably farmed vineyards in the Santa Lucia Highlands. The vines are well-trained, carry low yields and are planted to a variety of different clones. Soils are well-drained and primarily granite in composition. These factors, combined with the fog and cool winds of the Santa Lucia Highlands provide wonderful growing conditions for Pinot Noir.

### THE WINEMAKING:

The Luli Pinot Noir was made with classic winemaking techniques: Hand-sorting of the fruit, native yeasts for fermentation and production in small lots. The wine was aged in ‘neutral’ French oak barrels and was not fined or filtered. The resulting balanced wine is a tribute to the region’s success with Pinot Noir.

### TASTING NOTES:

The 2013 Luli Pinot Noir is bright and pure, with predominately red fruits and spice. Pomegranate, bing cherry, raspberry and earl grey tea evolve from the wine. The palate is broad and structured with firm tannins and a lasting finish. The vintage delivered both a richly textured and vibrant wine—a character one obtains from such cool-climate regions as the Santa Lucia Highlands.