

Luli

2013 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: 680

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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 Rosé was sourced from two sustainably-farmed vineyards in Monterey County. 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 a blend between Grenache and Pinot Noir. The fruit for the rosé was whole-cluster pressed to only extract a small amount of color from the grape skins. The wine was then fermented in a combination of neutral barrels and stainless steel to combine the textural elements of the barrels and the freshness of the stainless steel.

TASTING NOTES:

Pale-salmon in color, the 2013 Luli Rosé is vibrant and racy, with notes of white peach, grapefruit, and wet stones. The palate is equally fresh and crisp with a bright core of acidity and lively texture that will lend itself to many food pairings. Serve chilled.