

Luli

2013 LULI SAUVIGNON BLANC 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: 1,440

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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 Sauvignon Blanc was sourced from a single sustainably-farmed vineyard in the cold and windy Monterey County. This maritime appellation is known for its well-drained soils, morning fog, afternoon winds and long growing season. This ideal climate allows for the Sauvignon Blanc to maintain its fresh and crisp character.

THE WINEMAKING:

The Luli Sauvignon Blanc was hand-crafted with traditional methods. The fruit was hand-sorted and gently pressed, without prior crushing of the fruit. Only the most gentle handling is utilized to preserve the fresh and delicate aromatics of the Sauvignon Blanc. The wine was fermented entirely in neutral barrels with limited lees contact—both which contribute complexity and texture to the wine.

TASTING NOTES:

Fresh and bright, the 2013 Luli Sauvignon Blanc displays an exuberant blend of gooseberry, lime zest, pineapple and light grassy notes. The palate is equally vibrant, has a crisp acidity and a surprisingly voluminous mouth-feel. Serve Chilled.