

# Luli

## 2014 LULI SYRAH 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:** 320

**CONTACT:** [info@LuliWines.com](mailto:info@LuliWines.com)  
[www.LuliWines.com](http://www.LuliWines.com)



### THE VINTAGE:

The 2014 growing season in Monterey County was one of the driest on record for California. This was the third consecutive drought year, and this lack of rainfall led to early season stress on the vines. This brought smaller canopies but very phenologically developed fruit. Great care was taken and large amounts of fruit were dropped to balance these smaller canopies with the crop levels. Winter and Spring were mild which led to an early bud break. A cool summer slowed down the growing season, and harvest began in early September. The 2014 wines possess great elegance, vibrance, and intensity.

### THE VINEYARD:

The 2014 Luli Syrah was sourced from various sustainably farmed vineyards in the Santa Lucia Highlands. Sourcing from diverse locations within the appellation adds to the wine's complexity and *avor pro le*. The maritime appellation is known for its well-drained soils, morning fog, afternoon winds and long growing season. These elements combine for a perfect place to farm cool-climate varieties.

### THE WINEMAKING:

Luli Syrah was made with classic winemaking techniques: hand-sorting of the fruit, native yeasts for fermentation and production in small lots. The wine was fermented with 50% whole cluster inclusion, and was aged in 20% new oak for 18 months. The resulting balanced wine is a tribute to the region's success with cool climate varieties and gentle winemaking.

### TASTING NOTES:

The 2014 Luli Syrah fills the glass with rich and complex aromatics of blackberry, leather, clove with uplifting highlights of white pepper and violets. The color is a deep purple and the palate of this Syrah is layered with dense and powerful tannins. Being bold in flavor but also high in freshness and acidity create a Syrah combination that is great for drinking now with a nice meal or aging for many years in the cellar.