

Luli

2016 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: 4,964

ALCOHOL: 14.1%

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THE VINTAGE:

After a difficult 2015 harvest and years of prolonged drought, the 2016 vintage saw beautiful weather conditions and a welcomed average yield of fruit. Rain returned to Monterey County in the beginning of the 2016 season (approximately 12 inches, the most our area has seen since 2011). Budbreak began the second week in March and vines showed more life and energy due to the early-season soil moisture. Strong vine growth required additional labor to tend to the shoots. Summer saw a balanced fruit set and weather conditions typical of the windy, fog-blanketed Santa Lucia Highlands. August temperatures were cooler than average which allowed for a slow, gentle ripening up to harvest. Patience was necessary for harvest—it began the first week of September and continued through the first week of October.

THE VINEYARD:

The 2015 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:

From the first pour to the last drop, the 2016 Luli Pinot Noir offers vibrant aromatics of fresh black cherry, ripe strawberry, and *sous bois*. Medium ruby in color, this wine showcases the rugged, foggy slopes of the Santa Lucia Highlands with its lively acidity and rich flavors—of crushed plum and baking spice. The 2016 vintage yielded wines with seamless layers of texture and structure that come to life here with a voluminous blanket of soft, supple tannin. This wine's story will continue to unfold as it opens up in the glass over a long dinner.