

Luli

2017 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: 726

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THE VINTAGE:

After several years of drought conditions, the wet winter provided an incredibly welcome commencement to the 2017 growing season. The very healthy start to the grapevines encouraged them to build strong canopies. Budbreak began the third week of March, and the increased growth that followed kept the vineyard team well-occupied shaping and managing the canopy throughout the spring to maintain excellent vine balance. The summer that followed was warmer than average.

Nonetheless, the close proximity of the cold Pacific Ocean to the Luli vineyards brought the typical coastal winds and cooling morning fog. The result was that the growing season progressed nicely with excellent phenological development of the vines. A record-level heat wave surprised us and prompted us to begin the harvest in late-August with Rosé and Sauvignon Blanc. The majority of Pinot Noir was harvested in the middle of September and harvest finished with the Syrah in early October.

THE VINEYARD:

The Luli Rosé was sourced from two sustainably-farmed vineyards in Monterey County. The soil is comprised of softball-sized boulders, similar to the famous “galets” found in the Southern parts of the Rhone Valley. 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 comprised of 50% Grenache and 50% Pinot Noir. Fruit for the Rosé was whole-cluster pressed to only extract a small amount of color from the grape skins. The Pinot Noir was fermented in neutral oak barrels for its subtle textural elements and the Grenache in stainless steel to preserve its fresh qualities.

TASTING NOTES:

A harmonious blend of 50% Pinot Noir and 50% Grenache, the 2017 Luli Rosé presents itself with a beautiful pale apricot color. The cool, foggy days of the Santa Lucia Highlands and Arroyo Seco appellations are expressed through fresh aromatics of candied watermelon, white peach, and crushed strawberry. Lively citrus and red berry flavors are enhanced by crisp, focused acidity, leading to a refreshingly dry finish.