

Luli

2022 LULI SAUVIGNON BLANC ARROYO SECO

Luli represents a partnership formed by Sara Floyd and the Pisoni Family. Sara Floyd is a Master Sommelier and entrepreneur 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: 1,029 Cases

ALCOHOL: 14.1%

CONTACT: info@LuliWines.com
LuliWines.com



THE VINEYARD:

We hand-craft this Sauvignon Blanc from the cold and windy vineyards in the Arroyo Seco AVA. This wine is from a single sustainably-farmed vineyard that rests on ancient riverbed, layered with shale and river rock.

The soils are reminiscent of the Graves region of Bordeaux, where the gravelly soils give much life to the wine.

THE WINEMAKING:

Luli Sauvignon Blanc was made with classic winemaking techniques: hand-sorting of the fruit, native yeasts for fermentation and production in small lots. The wine was fermented entirely in neutral barrels with limited lees contact—both which contribute complexity and texture to the wine. The resulting balanced wine is a tribute to the region's success with cool climate varieties and gentle winemaking.

TASTING NOTES:

Fresh, vibrant, and lifted in all regards, the 2022 Luli Sauvignon Blanc packs a youthful punch from start to finish. A pale straw hue intermixes with tinges of green as this wine shimmers in the glass. Notes of lime zest, lemongrass, and juicy grapefruit are more pronounced, as wet stone and a hint of fresh herbs offer unexpected complexity. While the palate may first show the crisp acidity, citrus driven flavors soon dominate before giving way to additional layers of volume and texture earned with three months of aging on the lees in all neutral French oak barrels. This delicious Sauvignon Blanc is best enjoyed cold, young, and often.