

Luli

2021 LULI SAUVIGNON BLANC ARROYO SECO

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: 760

ALCOHOL: 14.1%

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THE VINTAGE:

Cool climate and foggy days in Arroyo Seco make it an ideal area to grow fruit for our Luli wines. One of California's first recognized AVAs, Arroyo Seco is known for its unique location within Monterey County, as well as its distinct terrain. Gravelly sandy loam and chualar loam force grape vines deep into the earth, while heavy winds assist in the development of flavor and acidity. The 2021 growing season was smooth and relatively uneventful, with harvest taking place about one month later than usual. The wines were worth the wait.

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:

The 2021 Luli Sauvignon Blanc explodes with undeniably pure aromas of guava, passionfruit, and key lime, all harnessed within a youthful greenish straw hue. Fermented and aged in 100% neutral French oak barrels, this vibrant, textured wine attacks the palate with flavors of juicy melon, lychee, and grapefruit, while subtle hints of crushed rock freshly cut grass provide notable complexity. Front palate focus and lively acidity on the long, lingering finish complete a full sensory experience that won't soon be forgotten.