

Luli

2019 LULI CHARDONNAY 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: 1,473

ALCOHOL: 14.1%

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THE VINTAGE:

The 2019 season was mild and late. Monterey County received about 15 inches of rainfall, which provided good soil moisture. A long cold front in February and March delayed budbreak, and as summer approached the weather was cool with heavy fog. Starting in July temperatures rose, and veraison advanced quickly—creating even grape development and ripeness. The weather remained steady into fall and during harvest. The resulting wines are refined and focused, yet generous in flavor and concentration.

THE VINEYARD:

The 2019 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 Chardonnay.

THE WINEMAKING:

The Luli Chardonnay was made from hand-picked fruit and whole-cluster pressed grapes. The juice and wine is not settled so it goes to barrel and ages with original lees that contribute complexity to the wine. Fermentation was carried out in 100% neutral oak barrels. These neutral barrels give the wine great focused aromatics while bringing texture and mineral notes. Minimal less stirring keeps the wine exceptionally pure. Malo-lactic fermentation was prevented to preserve the bright aromatics.

TASTING NOTES:

In the glass, the 2019 Luli Chardonnay sports a golden hued core that stretches out to its rim with youthful shades of green. Fresh aromas of juicy red apple, nectarine, and white flower blossoms encompass chalky, mineral driven undertones, enticing the senses before the first sip. 100% neutral French oak aging and exclusion of malolactic fermentation provide a complex and textured experience on the palate. A flinty, mineral driven core mingles with notes of crisp pear, yellow peach, and hints of vanilla and baking spice are speared by a backbone of fresh acidity, providing a vibrant and refreshing finish.