

Luli

2022 LULI CHARDONNAY SANTA LUCIA HIGHLANDS

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: 1,129

ALCOHOL: 14.1%

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THE VINEYARD:

The 2022 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:

The 2022 Luli Chardonnay presents itself with a bold lemon-hued core that stretches to the edge of glass, where tinges of youthful green brilliance become perceptible. Ripe notes of red apple, fresh pear, and subtle hints of stone fruit act as a veritable aromatic orchard, while undertones of flint and baking spice add complexity.

Seamlessly traveling from nose to palate, this Chardonnay continues with flavors of crisp apple, toasted vanilla bean, and a hint of lemon oil. Aging in 100% neutral oak and without any malolactic fermentation allows the truest expression of this variety to shine. Chalky texture from sur lie aging and fresh acidity from the influences of the Pacific Ocean create a dazzling and lengthy finish.