2024 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: 1200

ALCOHOL: 13.5%

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THE VINTAGE:

The vintage 2024 completes a trifecta of weather variations in California. This year follows an extremely late 2023 and an early 2022. The more “normal” trajectory of 2024 was a welcomed growing season, but none the less, took great care and attention to maintain vine balance. Winter started off with a refreshing 13” of rainfall followed by the clockwork timing of budbreak in the last week of March. The damp soils facilitated the active growth of cover crop over the vineyard floor, but vine growth was slow due to the ensuing cooler temperatures. The vineyards of Luli cover different areas, from the Santa Lucia Highlands to Arroyo Seco, and this became even more evident leading up to harvest. Grapes from higher elevation that saw more direct sunlight were ready for harvest as early as beginning September. However, weather turned colder in the second week of September and harvest came to halt. Additional passes through the vineyard followed to drop unwanted fruit and wait for the ideal time to bring in the remaining blocks. Ultimately, 2024 brought great freshness, acidity and concentration.

THE VINEYARD:

The 2024 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 2024 Luli Chardonnay from the Santa Lucia Highlands bursts from the glass with bright, fresh notes. The nose brings a fresh feeling of ocean air and aromas of tangelos and crushed gravel intertwined for a complex display. The cool climate of Santa Lucia Highlands builds a freshness on the palate, with flavors of yellow nectarine, Meyer lemon, and fresh fall apples. Made with 100% native fermentation in neutral barrels, oak notes do not saturate the palate but instead offer up a seamless texture that brings elegant volume to the wine. This is a youthful, crisp Chardonnay perfect for pairing with food.