2024 LULI PINOT NOIR
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: 3,629

ALCOHOL: 14.1%

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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 still took great care and attention to maintain balance. Winter started off with a refreshing 13" of rainfall followed by budbreak 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 cooler temperatures. The vineyards of Luli range from the Santa Lucia Highlands to Arroyo Seco, and the differences became even more evident leading up to harvest. Higher elevation grapes that saw more direct sunlight were ready for harvest as early as beginning September. However, the 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 Pinot Noir 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 Pinot Noir.

THE WINEMAKING:

The Luli Pinot Noir was made with classic winemaking techniques: Hand-sorting of the fruit, native yeasts for fermentation and production in small lots. The wine was aged in 'neutral' French oak barrels and was not fined or filtered. The resulting balanced wine is a tribute to the region's success with Pinot Noir.

TASTING NOTES:

A vibrant expression of the Santa Lucia Highlands that offers an energetic mix of fruit, spice, and coastal freshness. Aromas of black cherry, wild raspberry, and spiced plum are layered with violets, sandalwood, and a touch of cedar spice. On the palate, layered tannins support flavors of macerated strawberry and rose hips, highlighted by bright acidity. Rugged, granite-laced hillsides and a cool, fog-influenced climate bring focus and depth. Fermented with native yeast and aged in French oak without racking, the wine maintains purity and freshness. The Luli Pinot Noir will pair well with many dishes-and age gracefully in the cellar.