2024 LULI PINOT NOIR
MONTE LINDA VINEYARD

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: 250

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:

Residing high above the Salinas Valley at almost 715 feet in elevation, Monte Linda Vineyard is in the southern portion of the Santa Lucia Highlands AVA. This vineyard sits above the morning fog line, allowing for greater sun exposure, while at the same time seeing cooler nighttime temperatures, allowing the vines to rest and achieve a longer growing season. These conditions, along with the vineyard's rocky soils, create deeply textured wines with notable structure.

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:

From a high-elevation site of one thousand feet at the southern end of the Santa Lucia Highlands, the 2024 Luli Monte Linda Pinot Noir balances power with precision. Aromas of wild strawberry, pomegranate, spiced plum, and raspberry are lifted by savory notes of sage, crushed stone, and rose petal. The palate is concentrated and structured, with firm tannins framing layers of dark berries and subtle forest floor. Mountain-grown intensity shows through in the wine's depth and persistence, while coastal freshness keeps the finish focused and energetic. This Pinot Noir has the power and length to age gracefully in the cellar.