2024 LULI SYRAH
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: 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 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 Syrah 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 Syrah.

THE WINEMAKING:

The Luli Syrah 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 Syrah.

TASTING NOTES:

The 2024 Luli Syrah is a compelling expression of Syrah in the Santa Lucia Highlands. Aromas of crushed blackberry, blueberry, and blackcurrant leap from the glass. Notes of cracked pepper and graphite are interlaced with dried herbs that reflect the rugged hillsides of Monterey County. A mild spring and early summer set the stage for extended development and ripe tannins. On the palate, this Syrah is dense and layered, with waves of dark berry and cocoa nibs. Whole cluster fermentation contributes to the layered complexity, while bright acidity brings a mineral edge that keeps the wine lifted and focused. This Syrah will continue to gain complexity for many years in the cellar.