

Luli

2017 LULI SAUVIGNON BLANC ARROYO SECO

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: 554

CONTACT: info@LuliWines.com
www.LuliWines.com



THE VINTAGE:

After several years of drought conditions, the wet winter provided an incredibly welcome commencement to the 2017 growing season.

The very healthy start to the grapevines encouraged them to build strong canopies. Budbreak began the third week of March, and the increased growth that followed kept the vineyard team well-occupied shaping and managing the canopy throughout the spring to maintain excellent vine balance. The summer that followed was warmer than average. Nonetheless, the close proximity of the cold Pacific Ocean to the Luli vineyards brought the typical coastal winds and cooling morning fog. The result was that the growing season progressed nicely with excellent phenological development of the vines. A record-level heat wave surprised us and prompted us to begin the harvest in late-August with Rosé and Sauvignon Blanc. The majority of Pinot Noir was harvested in the middle of September and harvest finished with the Syrah in early October.

THE VINEYARD:

We hand-craft this Sauvignon Blanc from the cold and windy vineyards in the Arroyo Seco AVA. This wine is from a single sustainably-farmed vineyard that rests on ancient riverbed, layered with shale and river rock. The soils are reminiscent of the Graves region of Bordeaux, where the gravelly soils give much life to the wine.

THE WINEMAKING:

Luli Sauvignon Blanc was made with classic winemaking techniques: hand-sorting of the fruit, native yeasts for fermentation and production in small lots. The wine was fermented entirely in neutral barrels with limited lees contact—both which contribute complexity and texture to the wine. The resulting balanced wine is a tribute to the region's success with cool climate varieties and gentle winemaking.

TASTING NOTES:

In the glass, this wine bursts with aromatics of grapefruit, juicy melon, key lime, and lychee notes. Hailing from the gravelly soils of the Arroyo Seco AVA, this Sauvignon Blanc is fermented in 100% neutral oak barrels. On the palate, vibrant acidity surrounds flavors of passionfruit, lime zest, and crushed rocks, which give way to a textured and complex finish.