

Lucia



2014 LUCIA GARYS' VINEYARD PINOT NOIR

With generations of farming history in Monterey County, and a commitment to making exceptional wines, The Pisoni Family hand-crafts the Lucia wines from the Pisoni, Garys' and Soberanes Vineyards of the Santa Lucia Highlands.

THE VINEYARD

The Garys' Vineyard is a joint-venture between two native growers of the Santa Lucia Highlands: Gary Pisoni and Gary Franscioni planted this 50-acre vineyard to Pinot Noir and Syrah in 1997. The vineyard's position on a sloping hillside in the center of the 16-mile long appellation offers a true representation of the Santa Lucia Highlands: alluvial soils with heavy fog and strong, cold winds in the summer—ideal for what the SOMM Journal has deemed “quintessential Pinot Noir.”

THE VINTAGE

The 2014 growing season in Monterey County was one of the driest on record. This was the third consecutive drought year, and continued lack of rainfall led to early season stress on the vines. The result was smaller canopies but very phenologically developed fruit. We made multiple, careful pruning passes through each of the vineyards, dropping large amounts of fruit to balance these smaller canopies with the crop levels. Winter and Spring were mild, which led to an early bud break. A cool summer slowed the growing season, and harvest began in the first weeks of September, much earlier than is typical for the AVA. The 2014 wines possess great elegance, vibrance, and intensity.

WINEMAKING

The Pisoni Family is committed to raising and hand-crafting exceptional wines. The limited-production Lucia wines are created using classic, gentle and thoughtful winemaking techniques. Hand-picked and sorted grapes are fermented on native yeasts and aged in carefully selected French oak barrels. Our state-of-the-art winemaking facility uses gravity flow as part of a custom design conceived to merge the estate vineyards and winery. This affords us complete control of the farming and winemaking process, ensuring consistently superior quality.

TASTING NOTES

Crushed violets and wild strawberries. Possessing a deep red color and a beautiful nose, the Lucia Garys' Vineyard Pinot Noir is also accented with vibrant boysenberry, allspice, and forest floor notes. Gentle, elegant tannins have become a common thread running through this Garys' Vineyard wine and contribute to its approachable character and versatility with foods. Selective amounts of whole cluster and 100% native yeast fermentation add greater depth and complexity to the long texture. Enjoy now or age in the cellar for a decade.

CASES PRODUCED:	580 cases
RELEASE DATE:	Fall 2016
RETAIL PRICE:	\$60
WINEMAKER:	Jeff Pisoni

TIME IN BARREL:	10 months in 48% New Oak
BARREL ORIGIN:	100% French Oak
WHOLE CLUSTERS:	12%
FERMENTATION:	100% Native Yeast