

Lucia



2015 LUCIA SOBERANES 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 Soberanes Vineyard is the latest joint venture between the Pisoni and Francioni families. Situated on the Santa Lucia Highlands Bench adjacent to the Garys' Vineyard and recently named "one of the appellation's most esteemed properties" by the Wine Enthusiast, the site features tightly spaced vines and is planted to 33 acres of Chardonnay, Pinot Noir and Syrah. The clonal material planted in the loamy, rocky soil is very diverse and features over a dozen of the most renowned heritage selections from California and Burgundy.

THE VINTAGE

Farming was extremely important in 2015. An unseasonably warm winter led to the earliest bud break on record in the Santa Lucia Highlands, effectively shifting the growing season to the early months of the year. Flowering occurred during cold, overcast and windy weather conditions, resulting in a poor set. Shatter was rampant. It became clear early on that 2015 would be a low-yielding vintage. With crop levels down 70% in some blocks, it was imperative that the remaining fruit be tended with utmost care. Fortunately, summer cooperated with mild temperatures and normal fog, so vine development kept its usual pace. Harvest began the last week in August and spanned the month of September. Despite the early start and finish to harvest, total time for fruit on the vines was relatively typical, and Brix levels were lower than normal due to one more year of drought stress on the vines and early phenolic maturity.

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 with native yeast 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

Perfumed aromatics unfurl from the glass like blooming flowers. Here, cassis, red fruits and incense meet undertones of wet forest floor. We included whole clusters during fermentation to add the exotic spice that composes the background of this bouquet. One of our lowest yielding sites in 2015, Soberanes Vineyard produced fruit with a big tannin profile that is at once mouth-coating and firm. Thanks to its more robust tannins and acid, the wine will age beautifully through the next decade.

CASES PRODUCED: 260
RETAIL PRICE: \$65
RELEASE DATE: Spring 2017
WINEMAKER: Jeff Pisoni

BARREL AGING: 11 months & 50% New Oak
BARREL ORIGIN: French Oak
WHOLE CLUSTER: 30%
FERMENTATION: 100% Native Yeast