



Lucia

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.

2017 SOBERANES VINEYARD PINOT NOIR

the VINTAGE

Drizzly days, showery days, days of driving rain: after several years of drought conditions, the thirteen inches of moisture that soaked into the parched earth prior to the 2017 harvest provided an incredibly welcome start to the growing season. Although the total rainfall was only slightly higher than our annual average, it was more than two-and-a-half times greater than the meager five inches we received during each of the two preceding years. The warm, wet winter offered a very healthy start to the grapevines, encouraging them to build strong canopies. Budbreak began the third week of March, and the increased growth that followed kept Mark and his team well-occupied shaping and managing the canopy throughout the spring to maintain excellent vine balance.

Like the winter, the summer that followed was warmer than average. Nonetheless, the Santa Lucia Highlands experienced their 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 in essentially all regions of California at the beginning of September. The heat prompted us to begin the harvest in some of our blocks the first week of the month. We irrigated others to maintain and support the ripening grapes amid the heat; by October 6th, approximately a month after we began the harvest, we took in the last batch of fruit.

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 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

Deep ruby as it fills the glass, the 2017 Lucia Soberanes Pinot Noir offers a stunning bouquet of fruit, spice and floral notes. Black cherry, currant, Santa Rosa plum, and rose petal interweave with delicate savory notes of sage, wet earth, and baking spice. Partial whole cluster fermentation and meticulous cap management have yielded soft, elegant tannin together with a persistent finish. Perpetual afternoon winds sweep away any lingering morning fog during the growing season, preserving the acidity that becomes the backbone upon which this wine is built. Long-term cellaring will satisfy any palate, but for those who simply cannot wait, early drinking will also prove rewarding.

CASES PRODUCED: 307
RETAIL PRICE: \$65
RELEASE DATE: Spring 2019
WINEMAKER: Jeff Pisoni

BARREL AGING: 11 months in 43% New Oak
BARREL ORIGIN: 100% French Oak
WHOLE CLUSTER: 20%
FERMENTATION: 100% Native Yeast