



Lucy

2018 ROSÉ OF PINOT NOIR

THE VINTAGE: 2018 was an excellent year for grape growers and winemakers. We had enough rain in winter, moderate temperatures in spring and summer, and an excellent harvest to look toward in fall.

The Santa Lucia Highlands received 8 inches of rain--less than average, but sufficient for the vines and very welcome after several drought years. Budbreak began on March 15th and was followed by more spring showers on the 21st, adding nicely to soil moisture. In spring, temperatures remained moderate. Growers kept their fingers crossed, hoping to avoid summer heat spikes. This season was also temperate, with highs lower than we've seen in years. Our characteristic wind and fog persisted, too. Vine growth was slow because of the cool weather; and veraison, when grapes turn from green to purple, long. We performed more than the usual number of "green harvests" to drop fruit and encourage uniform ripening.

The weather stayed cool up to fall. Because the fruit developed so gradually, we sampled and tasted more than we typically do. Throughout the slow, steady ripening and exceptional weather, we waited with great anticipation to bring in fruit as soon--but not before--it was ready. Our Chardonnay grapes were harvested first, beginning on September 12. On the 13th we also began harvesting Pinot Noir, and continued to do so through October 8th, timing each vineyard block according to its own readiness.

The resulting wines are beautiful, with great acidity, freshness, concentration, and tannin development.

VINEYARD: This Rosé is from a blend of Pinot Noir grapes harvested from our vineyards in the Santa Lucia Highlands. The multiple vineyard sites contribute an added complexity to the wine in both aromatics and texture. The cool weather from the Santa Lucia highlands is the critical factor to maintaining the bright acidity in this rosé.

WINEMAKING: Combining the use of whole cluster pressing with saignée of Pinot Noir allowed us to create a more complex wine. This combination brings the light, crisp and elegant character with minimal phenolics from gentle whole-cluster pressing and slightly more fullness from the saignée barrels. The Lucy Rosé is fermented then aged for only three months to retain the most fresh characteristics. We utilize barrels of at least a decade in age so they are truly "neutral." This heightens the texture while minimizing the flavor impact of the oak.

TASTING NOTES: Crisp and refreshing, the 2018 Lucy Rosé blossoms in the glass with notes of nectarine, white peach, rose petal, and a delicate hint of sea breeze. Possessing a pale coral color derived from gentle pressing and minimal skin contact, this barrel select cuvée is bred from our estate vineyards in the Santa Lucia Highlands. Flavors of crushed strawberry, watermelon, and citrus mingle with a textured and complex palate. Neutral oak barrel fermentation yields beautiful volume, complimented by mouthwatering acidity on the finish. Best served chilled, this rosé pairs perfectly with almost any dish and every occasion.

The Pisoni Family has always been committed to making exceptional wines, and Lucy allows them to combine this passion with philanthropy. The Pisoni family donates one dollar of each bottle sold to Breast Cancer Research. Since inception, over \$100,000 has been raised for this cause.

CASES: 1041

WINEMAKER: Jeff Pisoni

ALCOHOL: 13.9%

pH: 3.22

FINING: None

JUICE YIELD: Whole cluster press 26%, Saignée 74%

FERMENTATION: Neutral Barrels

FILTRATION: Yes, prior to bottling.