



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.

2018 CHARDONNAY

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.

the VINEYARD

Grown exclusively from our Pisoni, Garys' and Soberanes vineyards, the Lucia appellation-based wines are a wonderful representation of our estate vineyards, of which each block is cultivated to the same high standards. These wines offer excellent value, and Jeb Dunnuck has previously described these AVA blends as "a perfect example of the incredible quality that's consistently coming from this estate."

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

A blend of 100% estate fruit, the 2018 Lucia Chardonnay is sourced from select barrels of the Pisoni and Soberanes vineyards. Combining distinctive characteristics from different vineyard sites, two characters become one as this youthful greenish-gold wine fills the glass. The higher elevations of Pisoni Vineyards add rich notes of baked apple, Bosc pear, and lemon curd, while the rocky, unyielding soil of the Soberanes Vineyard showcases signature notes of citrus blossom and wet stone. On the palate, complexity reigns as depth and nuance of flavor mingle seamlessly with bright, age-worthy acidity and a persistent, structured finish.

CASES PRODUCED: 480
RETAIL PRICE: \$45
RELEASE DATE: Spring 2020
WINEMAKER: Jeff Pisoni

BARREL AGING: 11 months in 32% New Oak
BARREL ORIGIN: 100% French Oak
FERMENTATION: 100% Native Yeast