



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 SOBERANES VINEYARD 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

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

Staying true to its roots, the 2018 Lucia Soberanes Vineyard Chardonnay showcases the work of vines pushing deep into the rocky, granite-laden soils of this site. Greenish lemon in color, this wine remains tightly wound when it first splashes into the glass. Notes of crushed rock and flint are present, but as the minutes pass, the wine truly begins to express itself as ripe pear, red apple, and citrus blossom fill the glass. A peaceful, uninterrupted 15-month aging on the lees took place in 60-gallon French oak barrels and a 320 gallon foudré, giving richness and volume to this wine. Fresh, balanced acidity disciplines and tempers its complex flavors, adding focus and intensity to this Chardonnay's already extensive repertoire. Though the wine drinks beautifully in its youth, a decade of patience will demonstrate how beautifully this wine matures.

CASES PRODUCED: 205
RETAIL PRICE: \$65
RELEASE DATE: Spring 2020
WINEMAKER: Jeff Pisoni

BARREL AGING: 15 months in 38% New Oak
BARREL ORIGIN: 100% French Oak
FERMENTATION: 100% Native Yeast