



Lucy

2019 ROSÉ OF PINOT NOIR

THE VINTAGE: The beautiful weather and mild seasons of 2018 continued into 2019, cultivating another excellent year for grape growers and winemakers. The 2019 vintage saw 15.2” of winter rainfall. This is dry by most region’s standards, but a very nice amount for the Santa Lucia Highlands. It provided good soil moisture to start the season. Budbreak began late due to the lengthy cold front in February and March, which brought snowfall to the tops of the Santa Lucia mountain range. As the season transitioned into summer, the canopies were strong and the weather remained cool with heavy fog. Verasion developed late but progressed quickly as temperatures rose. This was beneficial in creating a consistent level of development and ripeness.

Approaching fall, weather remained steady, yet the drying soils brought harvest about more quickly: our Chardonnay grapes from Soberanes Vineyard were the first to harvest on September 13. The Pinot Noir harvest started with the Garys’ Vineyard on September 14. First harvest at Pisoni Estate was Pinot Noir on September 20. The harvest then continued at a steady gallop until the final day of picking on October 16. The resulting wines show great purity and focus, with richness and concentration and exceptionally fine tannins. The 2019 vintage brings a profile that is generous in flavor, but still refined and built for aging.

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: Born from the cold and windy slopes of the Santa Lucia Highlands, the 2019 Lucy Rosé reflects a true sense of place as its pale grapefruit hue catches the light with each swirl in the glass. Just as sea meets land a short distance north, crisp notes of salinity and sea air mingle and dance with delicate aromas of fresh strawberry, orange peel, and peach blossom. Gentle pressing combined with minimal skin contact produces this rosé of distinct purity; one which, when paired with neutral barrel aging, creates additional texture that offers a complexity not available in most wines of its type. With bracing, refreshing acidity, Lucy is a wonderful accompaniment to flavorful foods and friendly conversation.

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 \$125,000 has been raised for this cause.

CASES:	1215	ALCOHOL:	13.9%
WINEMAKER:	Jeff Pisoni	pH:	3.25
SRP:	\$19/bottle	FINING:	None
		JUICE YIELD:	Whole cluster press 32%, Saignée 68%
		FERMENTATION:	Neutral Barrels
		FILTRATION:	Yes, prior to bottling.