



# Lucy

## 2020 ROSÉ OF PINOT NOIR

**THE VINTAGE:** Winemaking is farming. But winemaking also brings an emotional connection to the vines—and vintages like this challenge both our farming efforts and our nerves. 2020 will certainly leave a lasting mark in the annals of history. The 2020 vintage in the Santa Lucia Highlands was no exception. The start to the growing season was boosted by 12 inches of rain that fell over the winter months, soaking the thirsty soils at each vineyard. In late March as the world around us closed down, the vines were waking with budbreak—a little later than normal, but a welcome sight after months of cold and wet weather. Moderate spring temperatures brought forth strong, healthy growth in the vines, with the prospect of a large crop on the horizon. Cool, coastal fog and afternoon winds had the vines tracking slightly later than normal, as the preparation for harvest began. After passes through the vineyards to thin the crop and promote more uniform ripening among the clusters in July and August, the vintage brought additional challenges. The vines found themselves facing nearly a week straight of record-high temperatures starting August 15th, only to be followed thereafter by approaching wildfires and yet another heat spike at the beginning of September. The harvest team acted fast and careful to bring in the fruit early and maintain integrity and freshness of the grapes.

**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:** Shimmering with a pale salmon hue as it splashes into the glass, the 2020 Lucy Rosé is brilliance captured in a bottle. Pronounced aromas of macerated strawberry, fresh watermelon and nectarine give way to hints of refreshing sea air, as if transporting the senses directly to the windswept hillsides of the Santa Lucia Highlands. On the palate, classic notes of peach, fresh citrus and bright red fruit speak to the minimal skin contact and gentle extraction of delicate flavors coaxed from each berry during careful pressing and a slow fermentation. When balanced with the added volume and texture from neutral oak barrel aging, the crisp, mouthwatering acidity on display awakens the palate, as this wine begs to be the refill of your next empty glass.

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, almost \$150,000 has been raised for this cause.

CASES PRODUCED: 2,035  
SRP: \$19/bottle

WINEMAKER: Jeff Pisoni

ALCOHOL: 13.9%  
pH: 3.31  
FINING: None  
JUICE YIELD: Whole cluster press 100%  
FERMENTATION: Neutral Barrels  
FILTRATION: Yes, prior to bottling.