



Lucia

by PISONI

Lucia is a small collection of wines crafted by the Pisoni family from the estate-farmed Pisoni, Garys' and Soberanes Vineyards.

2022 ESTATE CUVÉE PINOT NOIR

the VINTAGE

The 2022 vintage proved to be a year that reinforced the importance of knowing your producer. Overall, the vintage was dry and early, which resulted in beautifully fragrant and concentrated wines—but it was imperative that one acted on quick harvest decisions before an oncoming September heat wave. Rainfall was low and the California drought continued through this year. Five and a half of the seven total inches received this season fell in the month of December. This means much less rain would fall over the growing season, further stressing the vines. A warmer than average February and March began to awaken the vines earlier than expected. May brought on flowering, and with that came a stretch of cooler temperatures that slowed the growth of the vines and proved essential for tannin and color development. As a mild summer set in, smaller than average canopies and a lower-yielding crop level became apparent. A cool August allowed for phenolic development of each berry while sugar accumulation remained very slow. As September began the forecast of hotter weather materialized. All of California was facing an intense heat wave that reminded us of the 2017 and 2004 vintages. Using past vintages as a guide and wanting to harvest before the heat waves, we made longer passes through the vineyard each night to ensure all blocks were harvested at our desired moments. This approach paid off and the 2022 vintage has higher than average concentration with vibrant aromatics.

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

The Lucia Estate Cuvée of Pinot Noir represents the synergy that develops when three estate-farmed vineyards are blended and bottled as a singular wine. The 2022 vintage is comprised of 70% Pisoni Vineyards, 14% Garys' Vineyard, and 16% Soberanes Vineyard. As the wine's medium-ruby hue fills the glass, aromas of crushed strawberry, spiced plum, and underlying hints of dark berry develop. The Pinot Noir transitions to the palate and shows savory notes of Asian spice, black tea, then gains volume with notes of plush red berries and subtle vanilla—from eleven months of aging in 45% new French oak barrels. The heavy morning fog and bracing coastal winds of the mountainous Santa Lucia Highlands keep this wine fresh and provide acidity that reawakens the palate after each sip. The finish shows youthful and layered, yet distinctly approachable tannin.

RELEASE DATE:	Spring 2024	BARREL ORIGIN:	100% French Oak
WINEMAKER:	Jeff Pisoni	WHOLE CLUSTER:	15%
BARREL AGING:	11 months in 53% New Oak	FERMENTATION:	100% Native Yeast