

Lucia Vineyards

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 on native yeasts and aged in carefully selected French oak barrels. Their 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 complete control of the farming and winemaking process, ensuring consistently superior quality.

The Santa Lucia Highlands AVA is part of the western mountains of the Salinas Valley. This range faces east, receiving the gentle morning sunshine. The valley is fundamental for it channels the cold climate conditions from the Pacific Ocean. Southeastern-facing bench lands sit in and above the morning fog and are cooled by these coastal winds funneled off Monterey Bay. The fog and afternoon winds combined with good sun exposure lengthen the growing season in the appellation. Grapes hang on the vines longer, developing complex flavors while keeping their crisp acidity. These conditions make the Santa Lucia Highlands perfect for growing premium Pinot Noir, Chardonnay and Syrah.

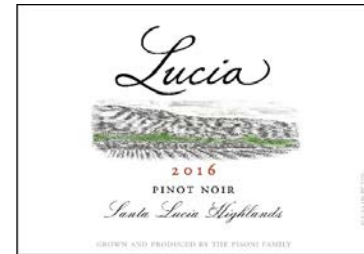


After a difficult 2015 harvest and years of prolonged drought, the 2016 vintage saw beautiful weather conditions and a welcomed average yield of fruit. Rain returned to Monterey County in the beginning of the 2016 season (approximately 12 inches, the most our area has seen since 2011). Budbreak began the second week in March and vines showed more life and energy due to the early-season soil moisture. Strong vine growth required additional labor to tend to the shoots. Summer saw a balanced fruit set and weather conditions typical of the windy, fog-blanketed Santa Lucia Highlands. August temperatures were cooler than average which allowed for a slow, gentle ripening up to harvest. Patience was necessary for harvest—it began the first week of September and continued through the first week of October.

PINOT NOIR



SANTA LUCIA HIGHLANDS



Varietal/Blend: Pinot Noir

Farming Practices: conventional

Exposure: E

Soil: varied

Vine Training: Guyot

Harvest Technique: handpicked and sorted

Yeast: indigenous

Fermentation: gravity fed to open top fermenter

Malolactic: full

Maturation: 11 months in 100% French oak (35% new)

Alcohol: 13%

Fined: no

Filtered: yes

Country: United States

Region: Monterey County

Sub Region: Santa Lucia Highlands

Vineyard: Pisoni (47%), Gary's (29%) and Soberanes (24%)
Vineyards

Production #s: 864

This Lucia Pinot Noir, reflects its harmonious blend of three vineyards: (47% Pisoni, 29% Gary's, and 24% Soberanes) in its deep garnet color. It begins by enticing the palate with ripe plum and raspberry, spiced cherries and black tea, and subtle notes of cedar and forest floor. As this wine continues to open up, it shows a complex palate of firm tannins and intense character. Like our single-vineyard bottlings, we use only free-run wine to develop the character of this appellation-based vintage. The three vineyards from which it has been created reflect the Santa Lucia Highlands' diverse features, from the concentration of its mountain fruit to the light, elegant aromas of its more fog-laden vineyards.