

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.

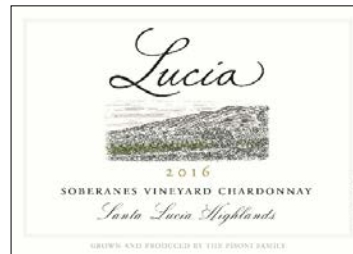


After a difficult 2015 harvest and years of prolonged drought, the 2016 vintage saw beautiful weather conditions and a welcomed average yield of fruit. Rain returned to Monterey County in the beginning of the 2016 season (approximately 12 inches, the most our area has seen since 2011). Budbreak began 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.

CHARDONNAY



SOBRANES VINEYARD



Varietal/Blend: Chardonnay (Wente)

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: 16 months in French oak (22% new) aged in 60 gal barrique and foudre

Alcohol: 13%

Fined: no

Filtered: yes

Country: United States

Region: Monterey County

Sub Region: Santa Lucia Highlands

Vineyard: Soberanes Vineyard

Production #s: 190 cs

This lively wine opens up quickly with an elegant bouquet of spring flowers, peach skin, key lime, sea breeze, and stone fruit, as well as hints of crushed rock from its origin in our mineral-driven Soberanes Vineyard. Aging for 16 months in 60-gallon and larger barrels, the resulting wine is both pure and focused, with beautifully integrated acidity and oak. Lucia Soberanes Chardonnay is greenish-gold in hue and comprised of various Wente and other “suitcase” clones of chardonnay that yield small quantities but intense character. This wine has great volume and lots of length on the palate and will gain depth as it ages. It drinks well now, and also has the ability to age beyond a decade.