



Lucia

With generations of farming history in Monterey County, and a commitment to making exceptional wines, The Pisoni Family hand-crafts the Lucia wines from the Pisoni, Garys' and Soberanes Vineyards of the Santa Lucia Highlands.

2016 CHARDONNAY

the VINTAGE

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.

the VINEYARD

Lucia Chardonnay is a blend from the renowned Pisoni 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 of *Wine Advocate* 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

In this delightful combination from the Soberanes and Pisoni Vineyards, lower yields culminate in fruit with intensity and focus. Racy aromatics of green apple and Meyer lemon interweave with spring flowers and wet stone. This chardonnay’s crisp acidity and purity of expression opens seamlessly on the palate. A long, lingering finish, combined with minimal oak, allows a multitude of options when paired with food.

CASES PRODUCED: 582
RETAIL PRICE: \$45
RELEASE DATE: Spring 2018
WINEMAKER: Jeff Pisoni

BARREL AGING: 11 months & 22% New Oak
BARREL ORIGIN: French Oak
FERMENTATION: 100% Native Yeast