

Lucia

Lucia was founded in 2000, when the Pisoni family began producing several small bottlings of wines that represent their growing region, the Santa Lucia Highlands.

Gary, Mark and Jeff Pisoni realize that all great wines start in the vineyard. Committed to producing wines exclusively from vineyards they grow, the Pisoni family is in an ideal position to produce consistently

high quality wine.

The Lucia family of wines consists of two Pinot Noirs, two Syrahs, a Chardonnay and a small production Rosé of Pinot Noir.



Production
467 cases

Price
\$40

Vineyard Managers
Gary & Mark Pisoni

Winemaker
Jeff Pisoni

800.946.3130

www.luciavineyards.com

The Vintage

Although similar to the 2005 growing season, 2006 had even more, and later winter rains. This pushed the growing season back about a month. Warm weather in July helped ripen the fruit, and harvest began about two weeks later than normal. Cool weather arrived during harvest, slowing things down again. This allowed the grapes to stay on the vines longer, developing complexity.

The Vineyard

The 2006 Chardonnay is produced from three small blocks at Pisoni Vineyard. The mountainous estate has garnered a great deal of acclaim for its Pinot Noir, but few connoisseurs are aware of the tiny trio of Chardonnay parcels on the property. Originally planted in 1982, these old Chardonnay vines have prospered in the cool climate of the Santa Lucia Highlands.

Winemaking

Lucia wines result from the fusion of ideal California weather conditions and classic Burgundian winemaking techniques. Winery practices such as fruit sorting, gravity feeding, hand punch-downs during fermentation and French oak barrel programs combine to produce serious wines

The Wine

A pretty and light-straw color is followed by aromas of stone fruit, Bartlett pear and some lifting citrus notes. The palate is full but restrained by gentle acids. Moderate levels of new oak contribute to the silky texture and long finish.