



Lucy

2021 ROSÉ OF PINOT NOIR

THE VINTAGE: The 2021 growing season in the Santa Lucia Highlands was cool, calm, and collected – a trifecta of traits that is welcomed by any grape grower or winemaker. The winter months were dry overall, receiving only about seven inches of rainfall, and forcing vines to reach deep into the rocky soils beneath them. Seemingly a reminder to *be careful what you wish for*, the rain was welcomed but not easy to predict. Four of the seven inches came at the end of January, keeping the team on their toes to manage erosion and flooding in the mountain vineyards. Buds broke a week or so later than normal, near the end of March, likely due to the preceding cold winter temperatures. Spring fever and slow growth forced the team to exercise patience and diligence amongst the vines. The Summer followed with mild temperatures, and the vines continued to grow with shorter canopies due to low winter rainfall. It was decided early on to remove extra shoots to create a smaller vine to ensure fruit would fully ripen. Smaller canopies and cooperative weather in the Fall allowed for a gentle harvest, with little stress to rush until the last week of September when temperatures began to rise. Overall, yields were above average with cluster weights staying consistent throughout harvest. The resulting wines are a stunning reflection of a year of cooperation from & collaboration with mother nature, impeccable attention in the vineyards, and exceptional care in the cellar.

WINEMAKING: Combining the use of whole cluster pressing with saignée of Pinot Noir allows us to create a more complex wine. This combination brings the light, crisp, and elegant character with minimal phenolics from gentle whole-cluster pressing and slightly more fullness from the saignée barrels. The Lucy Rosé is fermented then aged for only three months to retain the most fresh characteristics. We utilize barrels of at least a decade in age so they are truly “neutral.” This heightens the texture while minimizing the flavor impact of the oak.

TASTING NOTES: Refreshing in more than just its dazzling effect on the senses, the 2021 Lucy Rosé of Pinot Noir is a welcome gift from Mother Nature. Sporting shades of coral and ruby grapefruit as its edges catch the light, this rosé mirrors the distinct balance of land and sea that is showcased through the coastal influences of this appellation. Delicate and undoubtedly fragrant, notes of candied strawberry, fresh watermelon, and rose petal mingle with noticeable wet stone and sea air aromas. Bright flavors of cranberry, nectar-ine, and blood orange are extracted through extremely gentle pressing, limited skin contact and careful oxygen management. Neutral French oak barrel aging and exuberant acidity create a rosé with unmistakable complexity and fuel an irresistible urge for a second glass.

The Pisoni Family has always been committed to making exceptional wines, and Lucy allows them to combine this passion with philanthropy. The Pisoni family donates one dollar of each bottle sold to Breast Cancer Research. Since inception, almost \$150,000 has been raised for this cause.

CASES PRODUCED: 2,527
SRP: \$22/bottle

WINEMAKER: Jeff Pisoni

ALCOHOL: 13.9%
pH: 3.3
FINING: None
JUICE YIELD: Whole Cluster Press & Saignée
FERMENTATION: Neutral Barrel & Stainless Steel
FILTRATION: Yes, prior to bottling.