



Lucy

2023 ROSÉ of PINOT NOIR

THE PLACE: Lucy Rosé is the Santa Lucia Highlands. Each acclaimed site from which this vibrant rosé is born represents a unique glimpse into the dynamic microclimates of this region. With varying proximities to the influence of the Monterey Bay and distinct differences in elevation, the resulting wine delivers unyielding freshness, vibrancy, and complexity—driven by cool ocean air, dense morning fog, and fierce afternoon winds.

Acting as a geographical funnel, the warmer, southern reaches of the Santa Lucia and Gabilan Mountain Ranges pull frigid ocean air inland, blanketing the Salinas Valley and cooling the granite-laden slopes of the Santa Lucia Highlands. This narrow appellation gets the brunt of this coastal wind, and provides beautiful east-sloping hillsides for the vines. To complement the cooling effects of the Pacific Ocean, the soils of the Santa Lucia Highlands are decomposed granite—a rare find in coastal California that was brought here when part of the Sierra Nevada mountain range was sheared off and then sent northward by the San Andreas Fault activity.

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: Benefitting from one of the latest harvests in twenty years, the 2023 Lucy Rosé of Pinot Noir is comprised of fruit slowly developed to optimum phenolic, color, and ripeness levels. Boasting a crystalline coral-tinged salmon hue, this shimmering rosé presents itself with aromas of vibrant orange peel, ruby grapefruit, rose petal, and crisp strawberry. With time in the glass, more notes of melon and stone fruit dance with a soft, yet chalky minerality. This voluminous wine’s acidity zips across the palate with pure expressions of near-ripe raspberry, blood orange, and a hint of watermelon. A distinguished characteristic of Lucy Rosé is the slight salinity it carries, as if born from the sea air itself. Subtle texture envelopes the palate that is brought on from aging in exclusively neutral, 100% French oak barrels up to the moment of bottling. The energetic acidity in this rosé brings about a stunning and refreshing taste of the Santa Lucia Highlands.

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, over \$200,000 has been raised for this cause.

CASES PRODUCED: 1,350
ALCOHOL: 13.5%
pH: 3.19

JUICE YIELD: 50% Whole Cluster Press & 50% Saignée
COOPERAGE: 100% Neutral Barrels
FINING: None
FILTRATION: Yes, prior to bottling