

LULI

SANTA LUCIA HIGHLANDS



Sara Floyd and the Pisoni Family—came together from different aspects of the wine business. Sara is a Master Sommelier, the owner of Swirl Wine Brokers and has a long history in wine and restaurants. The Pisoni Family is known for its eponymous vineyard in the Santa Lucia Highlands and for Pisoni Estate and Lucia wines. Deciding they would make a great team and noting the shortage of handcrafted wines at reasonable prices, they set out to create a new line of wines that you would love, at prices you can afford.

The Luli wines are made from vineyards in or near the Santa Lucia Highlands. The goal is to showcase the beauty of our region with wines of consistent quality. They source and purchase grapes from lifelong friends in the area, and are therefore able to maintain a close eye on the farming. The wine production, aging and bottling are done entirely at their own winery.

LULI CHARDONNAY

Vibrant and lively. Luli Chardonnay is sourced from sustainably farmed vineyards in the Santa Lucia Highlands, a cool-climate appellation that ensures bright acidity. The vinification captures this energy. The fruit is fermented in both neutral barrels (older cooperage that no longer imparts wood flavor) and tanks. While the barrels provide texture and lees contact, the tanks provide vibrancy and freshness.

LULI PINOT NOIR

Full-bodied and complex with bright aromatics. Our flagship wine is sourced from several sustainably farmed vineyards in the Santa Lucia Highlands. As with all Luli wines, the Pinot Noir is hand-harvested and hand-sorted. After the fruit undergoes a fermentation with native yeast, the wine is aged in barrels for 9-10 months. Bottling is done without fining or filtration to maintain the purest sense of the wine.

"Created by the Pisoni Family, masters of the Santa Lucia Highlands and Master Sommelier Sara Floyd . . ."

-San Francisco Chronicle



"The more you know about wine, the more you'll want to know about us."

www.ahdvintners.com; (586) 552-1414