



LULI

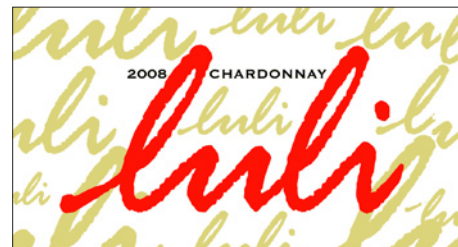
SANTA LUCIA HIGHLANDS

*hand-sorted, sustainably-farmed fruit fermented with native yeasts,
small lots aged in neutral oak, unfiltered and unfiltered,
a tribute to the region's success with these classic varietals*

With mountainous terrain and cool, coastal weather, Monterey is an ideal viticultural environment. Shallow hillside soils stress vines, intensifying flavors, while cold breezes from Monterey Bay protect fruit acidity and slow the growing season. Gary and his sons, Mark (viticulture) and Jeff (winemaking) are particularly renowned for Pinot Noir, and the **Pisoni Family** has made wine from vineyards in the Santa Lucia Highlands for many years. Luli celebrates a decade of friendship between the Pisoni family and Master Sommelier Sara Floyd.

CHARDONNAY

Chardonnay grapes for Luli are sourced from multiple Santa Lucia Highlands vineyards, and this sourcing variety enhances the complexity of the finished wine. Luli is fermented and aged in a combination of stainless steel and neutral oak: stainless ensures bright and expressive aromatics, while neutral barrels provide roundness and softness without submitting the wine to today's popular "oak finish" that is the enemy of varietal integrity and regional typicity.



91 points *"The 2009 Chardonnay exhibits abundant notes of caramelized oranges, nectarines and white peaches in a tropical fruit-scented and flavored style. Terrific fruit intensity, medium body, wonderful purity and no noticeable oak make for a totally captivating Central Coast Chardonnay fruit bomb." – Robert M. Parker, Jr.*

PINOT NOIR

Grapes for this wine are sourced from several sustainably-farmed vineyards in the Santa Lucia Highlands. Just as it does in Luli's Chardonnay, diverse grape sourcing allows for a more complex flavor profile in this exceptional Pinot Noir. The grapes undergo a relatively long cold-soak (for flavor extraction) and are subsequently fermented with native yeasts. Protecting brightness and freshness by minimizing new oak (20%), Pisoni aged this Pinot Noir 11 months in mostly neutral French barrels. The wine was bottled unfiltered and unfiltered. **Outstanding Pinot Noir value!**

The dense, fruity nose is packed with red cherry and framboise with a hint of black pepper. On the palate, this ripe, mid-weight Pinot Noir exhibits a refreshingly crisp red fruit counterpoint. In both Chardonnay and Pinot Noir, Luli is a wonderful showcase for cool-climate fruit.

89 points *"As for the 2009 Pinot Noir, it is an early bottled, wonderfully fruity Pinot offering notes of damp earth, plum sauce, blueberries, raspberries and a hint of spring flowers. Round and ripe with velvety tannins and a lovely texture, this hedonistic 2009 is a captivating as well as reasonably priced Pinot Noir that truly over-delivers." – Robert M. Parker, Jr.*

Thank you for your order and for your interest in Connoisseur Wines