

Lula

2018 Rescue Block Pinot Noir



Winemaker Notes:

Located in the revered "Deep End" of the Anderson Valley, Lula Cellars is a boutique winery passionately crafting distinct wines of great pleasure from our Estate and select local vineyards. When planting the Lula Vineyard in 2013 we discovered ~1,000 vines overgrown by blackberries. Believed to have been planted 10 years ago, then abandoned, we spent years rescuing this block and bringing it back to life. This single block wine is rich purple in color with aromas and flavors of dark cherry, plum, earth, and spice. The palate is long and seamless with layers of silky tannins and toasty French oak. Drink now through 2028.

Vineyard:

After purchasing our unique 22-acre property in the "Deep End" of the Anderson Valley, we were excited about having a charming tasting room on-site and growing our own world-class Pinot Noir grapes. Our future vineyards were overgrown and in need of some serious attention. Preparing to plant our own vines, we discovered ~1,000 old vines literally lying down, as if waiting to be rescued. Lots of TLC later, these mystery Pinot Noir grapes have thrived. We don't know the clone, age or rootstock, but we do know that the block produces a very special wine.

2018 Harvest:

Healthy rains over the 2018 winter created ideal spring conditions for early vine growth and the setting of a bountiful harvest. We quickly responded by adjusting the vine canopy and crop to ensure vines were balanced and the grapes produced would be of the highest quality. Summer conditions were ideal and after a long season and a warm finish, the grapes reached full maturity and were hand harvested.

Winemaking:

The grapes were hand harvested at night to ensure delicate handling and vibrant fruit flavors. Upon arrival at the winery, the grapes were gently sorted, partially destemmed to net around 25% whole bunch and then transferred to open top fermenter. After 2 days of cold soak at 50°F the grapes were inoculated and fermentation kicked off. Throughout fermentation the grapes were hand plunged to extract all of the richness of the grapes. Upon completion of the fermentation, the finished wine was left to macerate for another couple of weeks with the grape skins to build mouth feel and complexity. The finished wine was then gently basket pressed to 3-year seasoned fine-grained new and used French oak barrels where the wine spent the next 10 months. Prior to bottling the wine was lightly fined and filtered.

Cases produced:	200	Alcohol:	14.0 %
Bottling date:	July 2019	Total Acidity:	6.0 g/L
Suggested retail:	\$60	PH	3.5

About Lula Cellars:

Lula Cellars is a boutique winery located in the revered "Deep End" of the Anderson Valley, whose handcrafted wines attract the highest awards and devoted fans alike. Driven by a passion for the Anderson Valley and the Lula vineyard, Matt Parish assumed winemaking direction with the 2017 harvest. A highly regarded International winemaker, Matt leverages more than two decades of experience to create the perfect portfolio for Lula. While focused on deliciously complex Pinot Noirs, the portfolio includes beautifully balanced Whites, delicate Rosés, and elegant full-bodied Reds.