

CALIFORNIA APPELLATION

TRADE  MARK

• LUCKY STAR •

2013

Cabernet Sauvignon

★ VINTAGE

The 2013 vintage is marked by high quality fruit and generous yields due to favorable weather conditions throughout the growing season. The lack of winter and spring rains led to an early budbreak followed by a mild summer which helped the grapes ripen slowly and reach full maturity. Harvest began three to four weeks ahead of average with Cabernet Sauvignon showing deep color and rich fruit layers.

★ WINERY NOTES

Deep crimson in color, Lucky Star Cabernet Sauvignon offers aromas of blackberry and plum followed by hints of baking spice. Rich and round on the palate, the addition of Merlot adds a layer of ripe blueberry fruit and softens the tannins.

★ FOOD PAIRING

Pair with roast chicken, grilled New York strip steak or wood-fired pizza with sausage.

★ WINEMAKING

We looked to the vineyards of Lodi, California, specifically the east side, for Cabernet Sauvignon with ripe dark fruit notes and supple tannins. We made sure to gently harvest and transport the grapes to minimize bitterness. Once at the winery, the grapes are de-stemmed and fermented warm to extract color and flavor. Afterwards, the wine is racked and aged for up to one year in French and American oak.

★ TECHNICAL INFORMATION

Appellation: California
Varietal: 94% Cabernet
Composition: Sauvignon, 6% Merlot
Total Acid: .55 g/100ml
pH: 3.66
Alcohol: 13.8%



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