

CALIFORNIA APPELLATION

TRADE  MARK

LUCKY STAR

2017

Chardonnay

★ VINTAGE

2017 started out similar to the previous year with an abundance of rainfall followed by a balmy spring allowing for a gradual start to the season. As the season progressed, vines were fortunate to not have any frost damage and temperatures rose leading to a great start to harvest. Warm days and cool nights allowed for adequate cluster development. Extended hang time allowed for mature, ripe fruit and well-developed flavors.

★ WINERY NOTES

Elegant and well-balanced, Lucky Star Chardonnay offers aromas of Golden Delicious apple, orange blossom and guava with hints of vanilla and baking spice. These lovely characteristics flow through to the palate leading to a refreshing finish.

★ FOOD PAIRING

Treat yourself to a glass after a long day or enjoy with fish tacos, grilled shrimp kabobs and buttered popcorn.



★ WINEMAKING

We source our Chardonnay grapes from several cool climate growing regions. Each area lends unique flavor components and structure to the final blend. Grapes were harvested during the cooler night and morning hours to preserve the fruit's delicate flavors. After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with Burgundian yeasts. A small portion of the blend underwent malolactic fermentation adding a creamy note and softening the mouthfeel. For this vintage, we added a touch of Muscat to lift the wine's floral notes.

★ TECHNICAL INFORMATION

Appellation: California

Varietal: 92% Chardonnay, 5%
Composition: Chenin Blanc, 3% Muscat
Canell

Total Acid: .53 g/100ml

pH: 3.57

Alcohol: 13.5%



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