

CALIFORNIA APPELLATION

TRADE MARK

LUCKY STAR

2017

Pinot Noir

★ 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 year 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 followed by late rains leaving the grapes to optimal brix levels. Extended hang time allowed for mature, ripe fruit and well-developed tannins.

★ WINERY NOTES

Our Pinot Noir shines with fragrant aromas of cranberry, cherry and spice that lead to a lush palate of ripe red fruit. Medium in body, Lucky Star Pinot Noir has a round mouthfeel, smooth tannins and a long, lingering finish.

★ FOOD PAIRING

Enjoy with grilled salmon or tuna, roast chicken or lamb sliders.

★ WINEMAKING

Our Pinot Noir grapes are sourced from several cool climate growing regions including the Santa Lucia Highlands. These marine influenced vineyards allow us to create a Pinot Noir that is crisp and complex yet approachable on the palate. We carefully picked our Pinot Noir during the cool night and morning hours. Once at the winery, the grapes were de-stemmed, gently pressed and cold soaked for several days prior to fermentation. We used both open top fermenters, which provide more intense color and soften tannins, as well as stainless steel, to protect Pinot Noir's delicate fruit nuances. After fermentation, the wine is aged for six to eight months in French and American oak.

★ TECHNICAL INFORMATION

Appellation: California
Varietal: 100%
Composition: Pinot Noir
Total Acid: .56 g/100ml
pH: 3.67
Alcohol: 13.5%



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