

Pinot Noir

LUCKY STAR

2010

- GRAPE SOURCING
- TECHNICAL INFORMATION
- VARIETAL BLEND

100% California
0.57 TA, 3.58 pH, 13.5% alc by vol.
90% Pinot Noir, 10% Zinfandel

• G R A P E S O U R C I N G •

Our winemaker selected grapes from vineyards across California's best growing regions for Pinot Noir. In these regions, warm sunny days are moderated by cooling influences, allowing the grapes longer time to mature on the vine. Our vineyard sources range from Sonoma County and Napa Valley to the Sacramento River Delta. Grapes harvested from a variety of vineyards and growing regions provide unique flavor components that together create a balanced, complex and harmonious wine.

• V I N T A G E •

A very wet spring and delayed bud break started off a challenging yet rewarding 2010 vintage. After the late start, the growing season that followed was longer and cooler than average. Growers in coastal vineyards pulled leaves and thinned crops to ensure that grapes reached full ripeness which reduced yields and increased concentration of flavors. Vineyards in the Lodi River Delta and Central Valley experienced cool, extended growing conditions, producing stellar results. At the end of the vintage, a heat wave allowed grapes to reach full maturity. Wines from 2010 tend to display elegance, high acidity and concentration of flavors.

• W I N E M A K I N G •

Grapes for this wine were harvested late in the evening and into the morning, when the grapes are at their coolest temperature. Thus, preserving the crispness and delicate fruit flavors in our wine. The grapes were destemmed, cold soaked and kept as whole rather than crushed berries in order to enhance the lush berry flavors in the wine. The wine was fermented on the skins for five to seven days, with care taken to avoid extracting any harsh tannin from the seeds or skins. The addition of Zinfandel enhances our Pinot Noir's red fruit notes.

• W I N E M A K E R N O T E S •

The wine boasts aromas and flavors of cranberry and ripe raspberry, a hint of toastiness, and a crisp yet silky finish. The wine pairs well with herb roasted chicken, wood-fire grilled salmon or sautéed wild mushrooms.

