

Pinot Noir

LUCKY STAR

2008

- TECHNICAL INFORMATION
- GRAPE SOURCING
- VARIETAL BLEND

0.51 TA, 3.79 pH, 13.5% alc by vol.
100% California (19% North Coast)
94% Pinot Noir, 6% Syrah

• G R A P E S O U R C I N G •

Our winemaker selected grapes from vineyards from across California's best growing regions, from areas where warm, sunny days are moderated by cooling maritime influences. These conditions create an ideal climate for Pinot Noir grapes. Different vineyards and areas each provide unique flavor components that together create a balanced, complex and harmonious wine.

• V I N T A G E •

2008 was a challenging but rewarding season for Pinot Noir growers, producing wines with good acidity and ripe, full fruit flavors. A warm, dry spring led to early bud break. Frost and strong winds soon followed, reducing crops by up to 20%-50% in some areas. Smaller crops can produce smaller berries and less leaf canopy, resulting in concentrated, ripe flavors in the grapes. Throughout the rest of the spring and summer, our vineyards weathered drought conditions and wildfires. The wildfires created hazy, cloudy conditions, particularly in the North Coast, and along with the drought, extended length of hang time before harvest. The extended ripening time resulted in even more complex, flavorful grapes, while assuring balanced acid and sugar levels.

• 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, 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 days to seven days, with care taken to avoid extracting any harsh tannin from the seeds or skins. A touch of Syrah provides some extra smoothness and structure to the blend.

• W I N E M A K E R N O T E S •

Ripe red raspberry and cherry aromas carry through to the palate, balanced by a crisp yet silky finish. The wine pairs well with grilled chicken, Fusilli pasta tossed with extra virgin olive oil, fresh tomato and herbs or a rustic wood oven-fired pizza with wild mushrooms and Taleggio cheese.

