

# LUCKY STAR

★ WINES of CALIFORNIA ★

## 2014 CALIFORNIA PINOT NOIR WINE NOTES

### Technical Information:

0.53 TA, 3.74 pH, 13.5% alc by vol

### Varietal Blend:

95% Pinot Noir, 5% Syrah



*It's your lucky day. You've selected a luscious Pinot Noir ... may your lucky streak continue! May you win the Super Bowl pool – all four quarters. May you see wild horses running through crashing waves at the beach. May you score a front row parking spot at the market during a torrential rainstorm. Most importantly, may the wines of Lucky Star bring good luck to you and all who enjoy a glass. Cheers!*

### VINTAGE

The 2014 California harvest was one of the earliest in a decade and third in a string of great vintages. Yields were down slightly across the state versus the mammoth harvest of 2013. A mild winter and spring led to early bud break and the state was blessed with very few frost days. A moderate summer followed allowing the grapes to evenly ripen. A hallmark of the vintage is the small berry size which led to outstanding concentration. Pinot Noir shows supple tannins, deep color and excellent acidic structure.

### WINEMAKING

Our Pinot Noir grapes are sourced from several cool climate growing regions including Monterey and the Santa Lucia Highlands. These marine influenced vineyards allows 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.

### WINEMAKER'S NOTES

Fragrant aromas of blackberry, bright red cherry and baking spice lead to a lush palate of jammy red fruit. Medium in body, Lucky Star Pinot Noir has a round mouthfeel, smooth tannins and a lovely, lingering finish. A great partner with grilled salmon or tuna, roast chicken and pork tenderloin.