



LUCAS & LEWELLEN

*Estate Vineyards*



WINE DATA

Producer

Lucas & Lewellen

Region

Santa Barbara County

State

California

Country

USA

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Wine Composition

100% Pinot Noir

Alcohol

14.5 %

Total Acidity

5.5 G/L

Residual Sugar

0.49%

pH

3.65

2019

**PINOT NOIR**

**SANTA BARBARA COUNTY**

DESCRIPTION

Aromas include dried cherries, rose petals, and a hint of dark chocolate. Sultry tannins and balanced acidity support flavors of cola, lavender, exotic spice, and just a trace of vineyard terroir in a lasting finish. The hand-harvested grapes for this Pinot Noir were carefully selected for complexity and elegance.

WINEMAKER NOTES

Winemaker Megan McGrath Gates crafts award-winning limited-production premium wines for Lucas & Lewellen. The winery's vineyards are located in the 3 principal wine grape growing regions of Santa Barbara County: the Santa Maria Valley, the Los Alamos Valley and the Santa Ynez Valley. These valley vineyards benefit from a transverse mountain range topography, and an east-west orientation which channels cool ocean air from the Pacific into the coastal valleys. Warm days and cool nights produce a long, gentle growing season. This 2019 Pinot Noir is blended from grapes grown in their Goodchild (Santa Maria Valley AVA) and Los Alamos vineyards (Santa Barbara County).

Originally planted from cuttings brought over from Europe over 40 years ago, Lucas & Lewellen's Los Alamos vineyard offers thick layers of clay and loam soils coupled with a temperate climate to provide ideal grape-growing conditions for Rhone, Burgundian, Bordeaux, and Italian Varieties. Along the acclaimed Foxen Wine Trail, the cool-climate Goodchild Vineyard consistently produces prize-winning Pinot Noir and Chardonnay grapes. The soils vary from clay and gravel river deposits to hillside and hilltop sites reminiscent of the great vineyards of Burgundy. The Pinot Noir is ultimately barrel-aged for 10 months in 31% New French Oak.

SERVING HINTS

Serve at room temperature with turkey, duck, roast chicken, venison and medium-firm cheeses.