

LA STELLA

Fortissimo 2013

The Winemaker's Notes

2013 is a tale of two vintages in the same year. Dry and warm autumn is almost a sure thing in our region. 2013 was a rare exception. We had an unusual string of rainy days in the middle of harvest in mid September. The characteristic of the wines is as such dependent on if the grapes were picked before or after the rainy period. Wines made from grapes harvested before the rain virtually needed no sorting as they showed clean and robust flavors of a dry growing season with plenty of very hot days. The rain was a double edge sword though and a blessing in disguise if you will. On one hand it provided an opportunity for the vines to continue pushing forward for better sugar/acid balance and greater phenolic maturity but on the other hand it meant the arrival of rot (need for extensive sorting) and flavor dilution in less than ideal sites (not to worry we have no mediocre parcels). Sorting was the key word along with when the fruit was harvested and in which site it was grown. Buyers of Okanagan wines in general are best to shop by producer and well-known sites for their quick draining soil make up, air flow and exposure. Taste before you buy is our recommendation in general but in particular for 2013.

The 2013 Fortissimo sees the highest percentage of Sangiovese in the blend ever! This was necessary as means to maintain a below 15% alc in the final wine as well as better balance of acid/tannins/fruit. Now in bottle for a month, 2013 Fortissimo is as outstanding and forward as we thought it would be; all the components are married seamlessly together. The large format puncheons and Hungarian/Slavonian oak are evident in the subtle way the oak presents itself. Overall the wine has fantastic layers of flavor and nuances. One built for current drinking as well as aging in the cellar with a 8-15 year life ahead.

Food Pairing:

Veal Osso Bucco or Tuscan Roast Lamb with rosemary crust.

The Details

Grape Variety:	49% Merlot, 21% Cabernet Sauvignon, 16% Sangiovese and 14% Cabernet Franc
Region:	Osoyoos Lake District, North Oliver and Black Sage Bench
Vineyard:	Merlot: Lumeno and Selona vineyard Cab Franc: Crowley Cab Sauv: Selona and U2 Sangiovese: Lumeno
Soil Type:	Varied
Age of Vines:	5-19 year old vines. Mostly in mid to late teens
Yield:	Average of 3.4 tons/acre
Production Size:	1148 cases of 750ml, 153 cases of 375ml, 95 magnums, 12 double magnums
Alcohol:	14.3%
Aging:	15 months. 14% in new oak, 12% in one fill barrels, 39% in 2 nd fill, 35% in 3 rd fill. 14% is Hungarian oak

