



LA STELLA

FORTISSIMO 2015

The Winemaker's Notes

We celebrate the fact that we make wine in a region where vintage variations play an important role. Atypical growing seasons are a nightmare for commercial wineries interested in making consistent but boring wines. For us, however, it defines our interest in wine. We look forward to seeing what Mother Nature gives us to work with each year. It is the effects of each vintage on the finished wine that urges us to start verticals of our favourite wines then follow their evolution and discuss their merits at tastings with friends.

Fortissimo is our way of paying respect to the pioneers of Tuscany who challenged the traditions of winemaking in the 50s and 60s to gain recognition for their wines. 2015 Fortissimo is as outstanding 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 is present. Overall the wine has fantastic nuances and layers of flavour. Bing cherry mingles with red and black cherry fruit. Herbal underbrush notes meet tobacco notes and damp earth. This is a wine built for early to mid-term drinking as well as cellaring with a medium+ ageing curve ahead.

FOOD PAIRING:

Veal osso bucco or Tuscan roast lamb with rosemary crust.

The Details

Grape Variety:	63% Merlot, 17% Cabernet Sauvignon, 11% Sangiovese and 9% Cabernet Franc come together
Grown:	South Okanagan
Vineyard:	Various
Age of Vines:	Varied. Most in their-teens
Yield:	3.6 tons/acre
Production Size:	1711 cases of 750ml, 120 magnums, 12 double magnums
Alcohol:	14.5%
Aging:	15 months in French and Slavonian Oak barrels and puncheons. 16% new, 9% second fill, the balance in neutral barrels.

