OLD WORLD WITH A TWIST AT LA STELLA

uper Tuscans are among Italy's greatest red wines. Emulating their eminence is the goal at La Stella Winery, situated at the north end of Osoyoos Lake. They are off to a great start with the completion of the new "Italian villa style" winery, as well as the portfolio of wines named after terminology of Italian origin used in describing musical properties.

If you have not visited La Stella yet, you are in for a treat. Beautifully appointed inside, the winery features a patio for 60 with a spectacular view of the lake and mountains to the east. People can bring a picnic to enjoy with La Stella wines on the patio. With 400 feet of waterfront, there are plans for an amphitheatre, small hotel and dock where guests can arrive by float plane.

The Winemaker is Daniel Bontorin who traces his heritage to northern Italy where wine is synonymous with good living.

모 2007 Vivace II \$28.00

A big, rich Alsatian style Pinot Gris, the wine has been 20% barrel fermented

adding texture and spiciness. Rich and nutty, it features ripe pear and melon with notes of citrus and creamy vanilla, balanced by lively acidity. Daniel notes: "We found that the La Stella site is too hot for lighter Pinot Grigio, so we've grafted Sangiovese Grosso cuttings onto the rootstocks and we will be using grapes from Westbank for our Pinot Grigio in 2008."

∑ 2006 Allegretto \$38.00

Sourced from a hot site close to the border, the ungrafted vines are 10-11 years old and planted on 300 ft. deep white silica sand, literally growing out of glass. Crafted as a food wine, this elegant Merlot is warm and spicy with superb fruit and oak balance.

It exhibits gobs of ripe black cherry, currant and plum fruit, and nuances of oak and vanilla, with smooth, supple tannins and good length.

Coming soon at La Stella: a Moscato D'Asti style wine from Winemaker Daniel Bontorin Muscat blanc à



petit grain grapes this year. Maybe they will call it Moscato d'Osoyoos

~ Michael Botner

