



LA STELLA

ALLEGRETTO 2011

The Winemaker's Notes

Allegretto or a medium brisk and playful tempo is a very special single vineyard wine we call as a true Merlot. The vines are planted on their own rootstock (pie franco) in white silica sand (what glass is made out of). Each and every vintage we are rewarded with a trueness and transparency in the flavour that is not seen elsewhere. We also believe the white silica sandy soil of this vineyard contributes to the elegant style of this wine.

2011 was a long and cool growing season without the extreme daytime heat the South Okanagan is known for. This resulted in grapes that achieved full phenolic ripeness at record low sugar levels (and thus low alcohol levels). South Okanagan had an amazing fall with mild weather which gave us the luxury of a seven week long picking window. 2011 goes into the history book as an atypical, yet very welcome vintage.

2011 Allegretto is ethereal and lithe. A wine that caresses the palate as opposed to forcing itself on you. Medium bodied, integrated tannins and a melange of red and black fruit approach you politely in poise. 2011 vintage as in the past continued to give us a special Merlot but with an even rarer level of elegance.

REVIEWS

John Schreiner...With 14.6% alcohol, this is a testament to the ability of Merlot to get ripe if farmed well. This juicy wine has aromas and flavours of blueberry and cherry. The fruit and texture are concentrated and there is enough of backbone of ripe tannin to let the wine develop over the next five years. **(90 points)**

FOOD PAIRING:

A classic Bistecca Fiorentina with tuscan white bean and grilled radicchio. Simple and classic.

The Details

Grape Variety:	100% Merlot from Ungrafted Vines "Pie Franco"
Region:	Osoyoos Lake District
Vineyard:	Stagg's
Soil Type:	White Silica Sand
Age of Vines:	14
Yield:	1.15 tons/acre
Production Size:	125 cases
Alcohol:	14.6%
Aging:	16 months in 100% French Oak barrique, 0% new oak, 80% second fill, 20% neutral

