

LA STELLA

LA STELLINA ROSATO 2010

The Winemaker's Notes

We should celebrate the fact that we make wine in a region where vintage variations play an important role. Typical 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 favorite wines then follow their evolution and discuss their merits at tastings with friends.

The 2010 growing season was challenging with cool weather and record rainfall during spring and late summer. Fortunately a sunny October allowed harvest to take place under excellent conditions. Low yielding vineyards from the time of bud break were essential to achieve perfect physiological ripeness. Ongoing vineyard management and rigorous sorting were the key words in the vineyard and winery. The result is vibrant and elegant wines. Whites and roses are particularly aromatic with focused, pure flavours. Reds are lower in alcohol with higher acidity levels and ripe, structured tannins.

LaStellina is a Rosato with personality and elegance. Off dry and aromatic. This style of Rosato will complement any hot summer day on the patio.

FOOD PAIRING:

The off-dry and low alcohol qualities of this wine complements dishes that sport spice or piquant flavours. Thai and Indian dishes would be a great choice! This wine will also work beautifully with strong cheeses - be sure to search out some local favorites.

The Details

GRAPE VARIETY:	Merlot
REGION:	Osoyoos Lake District, BC Canada
SOIL TYPE:	Sand, silty loam
AGE OF VINES:	4-5 years old
HARVESTED:	October 7th
SWEETNESS:	Off dry
PRODUCTION SIZE:	460 cases 750ml
ALCOHOL:	12.8%
AGING:	Stainless steel

