

LA STELLA

LEGGIERO UN-OAKED CHARDONNAY 2010

The Winemaker's Notes

We should 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 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 level and ripe, structured tannins.

The best Italian Chardonnay hails from the cool climate region of Alto Adige. Almost always made in an un-oaked fashion, it is a wine that expresses the pure minerality of Chardonnay with beautiful acidity and soft fruit flavours. The 2010 Leggiero offers up a balance of apple, lemon rind and melon. The palate is crisp with a great burst of citrus and melon on the mid-palate that plays into a long finish.

ACCOLADES AND REVIEWS:

John Schreiner - 90 points:

This wine, with a release of only 330 cases, begins with appealing aromas of flowers, apples and bananas. On the palate, the citrus and apple flavors have a clean, crisp, and laser-sharp focus. The finish lingers.

Liam Carrier (Icon Wines) - 89 points:

An elegant un-oaked Chardonnay from Italy-themed LaStella Winery. Should appeal to the ABC crowd and to wine-lovers who love Chardonnay for its inherent fruit and mineral character more so than its compatibility with oak. Drink 2011-2013.

FOOD PAIRING:

To play off the complexity of flavours and textures, enjoy this wine with a variety of seafood dishes. From fresh BC oysters to Salt Spring Mussels steamed in a light lemon grass and ginger broth, or even some seared local rock cod topped with a fresh herb butter and squeeze of lemon.

The Details

GRAPE VARIETY:	Chardonnay
REGION:	Golden Mile, South Okanagan, B.C Canada
VINEYARD:	Dahlia, Iverson
SOIL TYPE:	Schist, shale, rock
AGE OF VINES:	5 & 13 years
HARVESTED:	October 8th
YIELD:	3.4 tons
PRODUCTION SIZE:	330 cases
SWEETNESS:	Dry
ALCOHOL:	13.9%
AGING:	Stainless Steel

2010 UN-OAKED CHARDONNAY BC VQA Okanagan Valley

*If music be the food of love; wine is the drink.
Each of our wines is inspired by song.
Leggiero is a light and elegant dance combining
ripe fruit and crisp acidity.*

*At LaStella we believe the best wines come from
low yielding, sustainably farmed vines. All
our fruit is hand harvested in 30 lb picking bins,
double-sorted, and fermented in small batches.*

