



# LA STELLA

## LEGGIERO UN-OAKED CHARDONNAY 2011

### *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 favorite wines then follow their evolution and discuss their merits at tastings with friends.

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 2011 Leggiero offers up a balance of apple, lemon rind and orchard fruit. The palate is crisp with a great burst of citrus and apple on the mid-palate that plays into a long finish.

#### 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:	100% Un-oaked Chardonnay
REGION:	North Oliver, South Okanagan, BC, Canada
VINEYARD:	Inkaneep Vineyards T Block
SOIL TYPE:	Mostly heavy soils: clay-loam, schist
AGE OF VINES:	Average of 20 years
HARVESTED:	September 30, 2011
YIELD:	3.5 tons per acre
PRODUCTION SIZE:	340 cases
SWEETNESS:	Dry
ALCOHOL:	13.6%
AGING:	5 months stainless steel

2011 UN-OAKED CHARDONNAY  
BC VQA Okanagan Valley

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*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.*

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*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.*

