



LA STELLA

MOSCATO D'OSOYOOS 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 favourite wines then follow their evolution and discuss their merits at tastings with friends.

Inspired by the renowned Moscato d'Asti of the Piedmont region in Italy, our version expresses an intense and complex array of aromatics complementing this grape's true varietal expression. The light effervescence adds to the texture of this wine while showcasing the classic Moscato flavours and perfumes: orange blossom, peach rind, rose petal and melon. With around 7%Alc./Vol. this is a perfect aperitif, dessert or brunch wine.

FOOD PAIRING:

As in Italy, Moscato makes the perfect accompaniment to the beginning or end of a meal. The soft and approachable style of this wine will also complement softly flavoured cheeses.

The Details

GRAPE VARIETY:	85 % Moscato Bianco with the rest comprising of Orange Muscat and Muscat Ottonel
REGION:	Black Sage Bench, North Oliver, South Okanagan, BC, Canada
VINEYARD:	Lavender Ridge, Happy Vineyard
SOIL TYPE:	Mostly Sandy loam
AGE OF VINES:	Average of 10 years
HARVESTED:	September 16 and September 28th, 2011
YIELD:	3 tons per acre
PRODUCTION SIZE:	435 cases
SWEETNESS:	Off dry
ALCOHOL:	7.8%
AGING:	5 months in stainless steel

2011 MOSCATO D'OSOYOOS

If music be the food of love; wine is the drink. Each of our wines is inspired by song. Moscato D'Osoyoos is a joyful air, full of aromatics and life.

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.

