

LA STELLA

MOSCATO D'OSOYOOS 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 favourite 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 rosés are particularly aromatic with focused, pure flavours. Reds are lower in alcohol with higher acidity levels and ripe, structured tannins.

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 perfume: orange blossom, peach rind, rose petal and melon. With around 9%Alc./Vol. this is a perfect aperitif, dessert or brunch wine.

ACCOLADES AND REVIEWS:

John Schreiner – 90 points:

"Light in alcohol at 9% and finished with slight effervescence, this wine begins with attractive floral aromas and has spicy fruit flavours, with a refreshing tang on the finish."

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:	Moscato
REGION:	Blacksage Bench & South Okanagan, BC Canada
VINEYARD:	Happy & Lavender Ridge
SOIL TYPE:	Silt and sand
AGE OF VINES:	10 & 8 years
HARVESTED:	September 24th & October 4th
YIELD:	3.1 tons
PRODUCTION SIZE:	366 cases 500ml
SWEETNESS:	Off dry
ALCOHOL:	9.2%
AGING:	Stainless steel

2010 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.

