

# LA STELLA

## MOSCATO D'OSOYOOS 2012

### *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.

Inspired by the renowned Moscato d'Asti of the Piedmont region in Italy the Moscato d'Osoyoos expresses an intense and complex array of aromatics displaying this grape's true varietal expression. The light effervescence adds to the texture of this wine and showcases the classic Moscato flavours and perfumes of orange blossom, peach rind, rose petal and melon. With around 8%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 (aka muscat blanc a petit grains) -15% Muscat ottonel
Region:	Lavender Ridge and Happy Vineyard
Vineyard:	28% Golden Mile, 17% Osoyoos Lake District, 55% westbank
Soil Type:	Mostly Sandy loam
Age of Vines:	Average 11 years
Yield:	3.5 tons/acre
Production Size:	616 cases
Alcohol:	7.90%
Aging:	5 months in stainless steel

### 2012 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.*

