

LA STELLA

VIVACE PINOT GRIGIO 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 levels and ripe, structured tannins.

Our Pinot Grigio greets you with a very expressive nose that speaks of citrus and pear aromas. The palate is packed with flavours of fruit cocktail that enters the mouth in a soft and round fashion but opens into bright citrus, apple and onto a long Asian pear finish.

ACCOLADES AND REVIEWS:

John Schreiner:

This is a Pinot Grigio that nails the Italian style precisely.

The wine is light and fruity with aromas and flavors of citrus and fresh pears.

FOOD PAIRING:

The abundance of fruity flavors and round palate allows this wine to complement richer sauces and textures in food. Seared west coast halibut drizzled with a lemon thyme brown butter sauce or crispy skin organic chicken with roasted garlic pan drippings will bring a new expression to the fruit.

The Details

GRAPE VARIETY:	Pinot Grigio
REGION:	Westbank & Osoyoos, B.C. Canada
VINEYARD:	Kalala and Stark
SOIL TYPE:	Schist, shale, gravel, and sandy loam
AGE OF VINES:	10 & 4 years
HARVESTED:	October 5th
YIELD:	3.5 tons
PRODUCTION SIZE:	635 cases
ALCOHOL:	14.2%
AGING:	Stainless Steel

2010 PINOT GRIGIO BC VQA Okanagan Valley

*If music be the food of love; wine is the drink.
Each of our wines is inspired by song.
Vivace is lively and crisp, a bright and joyful
companion to any occasion.*

*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.*

