

LA STELLA

VIVACE PINOT GRIGIO 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.

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

FOOD PAIRING:

The abundance of fruity flavours 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:	100 % Pinot Gris
REGION:	West Kelowna, Naramata, Golden Mile, Osoyoos, Okanagan Valley, BC, Canada
VINEYARD:	Kalala and Stark
SOIL TYPE:	Various
AGE OF VINES:	4 to 10 years
HARVESTED:	Oct 18, Oct 19th and Nov 2nd
YIELD:	3 tons per acre
PRODUCTION SIZE:	960 cases
SWEETNESS:	Dry
ALCOHOL:	13.9%
AGING:	5 months in stainless steel

