

LA STELLA

VIVACE PINOT GRIGIO 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.

Our 2012 Pinot Grigio greets you with a very expressive nose of asian pear aromas. The palate is packed with fruit cocktail flavours that enter the mouth in a soft and round fashion before they blossom into bright lime and golden delicious apple notes. The long finish carries on with intense Asian pear and citrus rind notes.

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:	100% Pinot Grigio
Region:	28% Golden Mile, 17% Osoyoos lake district, 55% westbank
Vineyard:	Various
Soil Type:	Varried
Age of Vines:	12+ years old
Yield:	Average of 3 tons/acre
Production Size:	860 cases
Alcohol:	13.50%
Aging:	5 months in stainless steel

2012 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.*

