

LA STELLA

LA SOPHIA CABERNET SAUVIGNON 2009

The Winemaker's Notes

Unlike 2008 (a long and cool growing season), the 2009 vintage was hot from the get go with the sun shining until the early frost in the second week of October. The resulting wines show ripe fruit, round acidity, slightly higher alcohol levels and all the other characteristics associated with a warm vintage.

In Okanagan Valley Cabernet Sauvignon rarely achieves a level of physiological ripeness that allows it to stand on its own feet rather than play a supporting role for Merlot or Cabernet Franc. The warmth of the 2009 vintage, however, allowed us to do just that!

La Sophia is akin to the great examples of Cabernet Sauvignon from the coastal areas of Tuscany: Maremma and Bolgheri. Similarly La Sophia draws comparison to great cabernets from Washington State rather than the plusher and fatter examples from Napa Valley.

La Sophia presents a great nose of cassis and cigar box mixed with pain grille and smoked prosciutto. On the palate there is great weight, firm and present tannins with balanced levels of acidity. We are very excited to follow the development of this wine as it ages in the bottle.

FOOD PAIRING:

The tannins are firmer and the acidity is higher than our Merlots. As a result the wine benefits from pairing with fattier cuts of meat and dishes that are higher in acidity. Herb crusted rack of lamb is a winning pairing.

The Details

GRAPE VARIETY:	100% Cabernet Sauvignon
REGION:	North Oliver, South Okanagan, BC
VINEYARD:	Firman
SOIL TYPE:	Sandy loam
AGE OF VINES:	20+ years old
HARVESTED:	Oct 12th
YIELD:	1.25 tons/acre
SWEETNESS:	Dry
PRODUCTION SIZE:	48 cases
ALCOHOL:	15.1%
AGING:	18 months in French oak, 40% new

