



LA STELLA

LASTELLINA ROSATO 2013

The Winemaker's Notes

We celebrate the fact that we make wine in a region where vintage variations play an important role. A typical 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.

LaStellina is a Rosato with personality and elegance. It is slightly off-dry and intensely aromatic. This style of Rosato will complement any hot summer day on the patio. The cabernet franc adds some beautiful spice and herbal notes while Merlot provides a melange of red and dark fruit notes.

FOOD PAIRING:

The off-dry and highly aromatic qualities of this wine complement dishes that sport spice or piquant flavours - Thai and Indian dishes would be a great choice! This wine will also work beautifully with strong cheeses - be sure to search out some local favorites.

The Details

Grape Variety:	Merlot and Cabernet Franc
Region:	Osoyoos Lake district
Vineyard:	Selona
Soil Type:	Clay, gravel, sandy loam
Age of Vines:	3-4 year old vines
Yield:	Average of 2.6 tons/acre
Production Size:	250 cases
Alcohol:	12.40%
Aging:	5 months in stainless steel

2013 ROSATO
BC VQA Okanagan Valley

*If music be the food of love; wine is the drink.
Each of our wines is inspired by song.
Lastellina is a delicate ballad, blushing innocent.*

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*At LaStella we believe the best wines come from
low yielding, sustainably farmed vines. All
our fruit is hand harvested in 30lb picking bins,
double-sorted, and fermented in small batches.*

