



LA STELLA

LEGGIERO UNOAKED CHARDONNAY 2013

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.

The best Italian Chardonnay hails from the cool climate region of Alto Adige. Almost always made in an un-oaked fashion, it is a wine that expresses the pure minerality of Chardonnay with beautiful acidity and crisp fruit flavours. The 2013 Leggiero offers up a balance of apple, lime rind and white orchard fruit. The palate is harmonious with a great burst of lemon puff and green apple on the mid-palate that plays into a medium length mineral infused finish.

FOOD PAIRING:

Fresh BC oysters and Salish Mussels steamed in a light lemon grass and ginger broth are some of our favorite pairings

The Details

| | |
|------------------|--|
| Grape Variety: | 100% unoaked Chardonnay |
| Region: | North Oliver and the Golden Mile |
| Vineyard: | Inkaneep, Iverson |
| Soil Type: | Glacio fluvial: silt and gravel mix/alluvial deposit and sand/clay gravel, schist and loam |
| Age of Vines: | 13+ years old |
| Yield: | Average of 2.5 tons/acre |
| Production Size: | 326 cases |
| Alcohol: | 13.30% |
| Aging: | 5 months in stainless steel on fine lees with no battonage |

2013 UN-OAKED CHARDONNAY
BC VQA Okanagan Valley

*If music be the food of love; wine is the drink.
Each of our wines is inspired by song.
Leggiero is a light and elegant dance combining
ripe fruit and crisp acidity.*

*

*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.*

