

LA STELLA

LA SOPHIA CABERNET SAUVIGNON 2008

The Winemaker's Notes

2008 growing season was unusually cool but with the perfect September and October, we saw a level of physiological ripeness that wasn't seen in recent years. The finished wines show a beautiful and balanced level of acidity, great level of phenolic maturity while the alcohol levels are under check.

Cabernet Sauvignon in Okanagan valley rarely gets to a level of physiological ripeness that can stand on its own two feet instead of playing a support role for Merlot and Cabernet Franc. 2008, with its long growing season, however, allowed us to do just that.

La Sophia is more akin to the greatest examples of Cabernet Sauvignon from Washington State rather than the plusher and fatter examples from Napa.

Great nose of cassis, cigar box intermixed with pain grillé and mélange of red and black currants. On the palate there is great weight, firm and present tannins and a balanced level of acidity. We are very excited to follow the development of this wine. It should stick around for many years to come and bring with it nuances and grow in complexity as it ages.

FOOD PAIRING:

Tannins are firmer and acidity is higher than our Merlots. This wine can benefit from pairing with fattier cuts of meat and/or dishes that are higher in acidity. Tomato based sauces would pair well.

The Details

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| GRAPE VARIETY: | Cabernet Sauvignon |
| REGION: | South Osoyoos, B.C. Canada |
| VINEYARD: | Jaws |
| SOIL TYPE: | Sand, silty loam |
| AGE OF VINES: | 15 years old |
| HARVESTED: | October 26th |
| YIELD: | 3.5 tons/acre |
| PRODUCTION SIZE: | 48 cases 750ml |
| RESIDUAL SUGAR: | 0.6 g/l |
| ALCOHOL: | 14.1% |
| AGING: | 18 Months in French Oak, 50% New |
| AVAILABILITY: | Spring 2011 |

CABERNET SAUVIGNON 2008

BC VQA Okanagan Valley

Respect and Tradition

Passion and commitment

Cabernet Sauvignon and his daughter

Our original Winemaker's two passions in life

