

# LA STELLA

## LA SOPHIA 2012

### *The Winemaker's Notes*

After three atypical vintages in a row, the 2012 growing season is a return to a more typical summer growing season in the South Okanagan Valley. After an initial scare of unusually high record rainfall in late spring the remainder of the growing season was an absolute dream come true. Mid July till late fall gave us very hot days combined with typical cold desert nights. Growing degree days for the South Okanagan were above average and certainly much higher than 2010 and 2011. One of the hallmarks of this vintage was extremely uniformly ripe and pristine grapes with minimal need for sorting (quite the opposite of 2008, 2010 and 2013). The resulting wines are more fruit forward with round structure thanks to plenty of sunshine and heat units; the cool nights resulted in excellent, piercing aromatics and bright acidity in the wine.

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.

2011 La Sophia presents a great nose of cassis mingling with cigar box, forest floor, cedar, grilled capsicum and sweet spicy tobacco. On the palate there is great weight, firm but plush tannins with balanced natural acidity.

#### FOOD PAIRING:

Herb crusted rack of lamb is a winning pairing

### *The Details*

Grape Variety:	100% Cabernet Sauvignon
Region:	North Oliver (extension of Black Sage Bench)
Vineyard:	U2
Soil Type:	Glacio fluvial: silt and gravel mix/alluvial deposit and sand. The site's geology is very complex and varies from row to row.
Ages of Vines:	27
Yield:	2.8 tons per acre
Production Size:	75 cases
Alcohol:	14.8%
Aging:	33% new oak, 67% in 2nd and 3rd fill

