



LA STELLA

LASTELLINA ROSATO 2016

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 favourite wines then follow their evolution and discuss their merits at tastings with friends.

LaStellina is made by combining both the "press" and the "bleeding" methods resulting in a Rosato with personality and elegance. It is very slightly off-dry and intensely aromatic. This style of Rosato will complement any hot summer day on the patio or by the poolside. The cabernet franc adds beautiful spice and herbal notes, Sangiovese bring with it those classic Bing cherry notes while the Merlot provides a melange of red and dark fruit notes.

FOOD PAIRING:

The ever so slightly 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:	64% Cabernet Franc, 32% Merlot and 4% Sangiovese
Region:	39% Black Sage Bench, 61% Osoyoos Lake District
Vineyard:	Crowly, Selona
Soil Origin:	Glacio Fluvial
Soil Type:	Selona: heavy clay and gravel mix/alluvial deposit and clay. Crowly: Gravely
Age of Vines:	Varied 5-11 years old
Yield:	4.7 tons/acre
Production Size:	831 cases
Alcohol:	12.9%
Sweetness:	5 grams of residual sugar per litre
Aging:	5 months on the lees in stainless steel tanks

