



LA STELLA

LEGGIERO UNOAKED CHARDONNAY 2017

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.

The best Italian Chardonnay hails from hillsides of cool climate regions of Piedmont and 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 2017 Leggiero offers up a balance of green apple, bartlett pear, lemon and Meyer lemon. The palate is harmonious with a respectable mid-palate that plays into a medium length sappy mineral-infused finish.

FOOD PAIRING:

Fresh coastal BC and Washington oysters are a no-brainer. Salish Mussels steamed in a light white wine, lemon grass and ginger broth is also one of our favourite pairings.

The Details

Grape Variety:	100% Un-oaked Chardonnay
Grown:	Golden Mile and Osoyoos Lake bench
Vineyard:	Various
Age of Vines:	16-30 years. Mostly in their mid-20s.
Yield:	Average of 3 tons/acre
Production Size:	383 cases
Alcohol:	12.4%
Sweetness:	Bone dry
Aging:	5 months on the lees

