



# LA STELLA

## MAESTOSO "SOLO" MERLOT 2015

### *The Winemaker's Notes*

Maestoso is the highest peak in the crescendo, that moment of realizing you are in the presence of majesty. Maestoso is our flagship wine and the jewel in the crown of LaStella.

Silk Gloves come on, no expense is spared, and we pulled no punches. Maestoso is the reason we get out bed at the crack of dawn and continue the backbreaking work till late in the evening. Maestoso is always opaque in colour and 2015 is no different. On the nose, one finds pronounced notes of dark bramble fruit, dark roast coffee, black cherries, forest floor and vintage cigar box. Huge mouth coating velvety tannins lead through to an astonishing finish lasting well over a minute. A monumental wine indeed that restores wine lover's faith in Merlot. Even the biggest naysayers will be wowed.

#### FOOD PAIRING:

Maestoso demands the best cut of meat available: a 30+ day dry aged, grass-fed rib eye would be ideal. A simple preparation will let the wine speak to you and show you all that it has to offer.

### *The Details*

Grape Variety:	100% Merlot
Grown:	Osoyoos Lake District and The Golden Mile
Vineyard:	82% Lumeno and 18% La Feuille d'Or
Soil Origin:	Glacio fluvial
Soil Type:	Lumeno: Glacio fluvia: heavy clay and gravel mix/alluvial deposit and clay. The site's geology is very complex and varies from block to block. La Feuille D'Or: Fluvial fan: Clay, Silt and large angular Rocks
Age of Vines:	18 to 23 years old
Yield:	Average of 3.4 tons/acre
Production Size:	260 cases of 750ml, 36 magnums, 12 double magnums
Alcohol:	14.50%
Clarification:	Unfined, lightly filtered
Aging:	18 months in 100% French oak barrels, 33% new, 56 % second fill , 11% neutral

