



# VIVACE 2018

We celebrate the fact that we make wine in a region where vintage variations play an important role. Typical 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.

Our 2018 Pinot Grigio hails from a classic growing season. Careful canopy management, early picking and selection from cooler microclimates has given us a wine with low alcohol percentage but one that is lively, full and chiselled. Vivace greets you on the nose with a very expressive note of bergamot rind, desert vegetation (sage) and lime juice. The palate is packed with a melange of citrus fruit before it finishes with tart apple and zest notes. The long finish carries on way beyond what many come to expect from this humble but noble grape variety. Vivace is Grigio gone to CrossFit.

### RECOMMENDED FOOD PAIRING

The abundance of fruity flavours and round palate allows this wine to complement richer sauces and textures in food. Seared west coast halibut drizzled with a lemon thyme brown butter sauce or crispy skin organic chicken with roasted garlic pan drippings will bring a new expression to the fruit.

GRAPE VARIETY:	100% Pinot Grigio
REGION:	44% Oliver, 31% North Oliver, 25% Naramatta bench
VINEYARD:	Various
SOIL ORIGIN:	Various
SOIL TYPE:	Various
AGE OF VINES:	Various. Most in mid teens and 20s
YIELD:	5 tons/acre
PRODUCTION:	1412 cases
ALCOHOL:	13.1%
SWEETNESS:	Dry
AGING:	5 months on the lees
BATONNAGE:	Gentle weekly battonnage

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