



LA SOPHIA 2016

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

La Sophia is our small lot 100% Cabernet Sauvignon bottling. Akin to the great examples of Cabernet Sauvignon from the coastal areas of Tuscany: Maremma and Bolgheri. Similarly, La Sophia draws a comparison to the great cabernets from Washington State rather than the plusher and fatter examples from Napa Valley

RECOMMENDED FOOD PAIRING

The tannins are firmer and the acidity is higher than our Merlots. As a result the wine benefits from pairing with fattier cuts of meat and dishes that are higher in acidity. Herb crusted rack of lamb is a winning pairing.

GRAPE VARIETY:	100% Cabernet Sauvignon
GROWN:	100% North Oliver (extension of Black Sage Bench)
VINEYARD:	U2
SOIL ORIGIN:	Glacio fluvial fan
SOIL TYPE:	Silt and gravel mix/alluvial deposit and sand. The site's geology is very complex and varies from row to row
AGE OF VINES:	Mostly 30+ year old vines. Some of the vines are from the late 70s and 80s
YIELD:	Average of 3.1 tons/acre
PRODUCTION:	100 cases
ALCOHOL:	15.0%
CLARIFICATION:	Unfined, lightly filtered
AGING:	30 months in French oak barrels, 75% new oak

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