



LA SOPHIA 2018

2018 La Sophia presents a great nose of both black currant and cassis mingling with grilled bell peppers, cigar box, dusty pottery studio, dry sauna, and cured tobacco leaves. Aromatic herbs like rosemary and thyme weave in and out. On the palate, this is a medium+ weight Cab, firm with slightly dusty tannins coupled with balanced natural acidity. Decant for an extended time or keep your hands off and let this jewel of a Cabernet slumber in the cellar for at least a few years. A monumental Cab that will wow the fans of both new world and old world Cabernet. Whether Napa is the holy grail for you or Washington State, Bordeaux to Coastal Tuscany, 2018 La Sophia is almost an amalgamation of all the above.

RECOMMENDED FOOD PAIRING

Di Carne: The higher acidity and firmer tannins in this wine benefit from pairing with fattier cuts of meat and from dishes that are higher in acidity. Pistachio-crust lamb rack or a New York steak perfectly grilled are clear winners too.

Vegetariano/Vegana: Braised broccoli stems with lemon cashew puree and toasted almonds is a vegetarian or vegan course that helps offer the fattiness and acidity that this wine requires.

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 3.4 tons/acre
PRODUCTION:	48 cases
ALCOHOL:	14.5%
CLARIFICATION:	Unfined, lightly filtered
AGING:	18 months in French Oak Barrels. No New Oak.

LASTELLA WINERY
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