![LaStella logo]

La Sophia 2020

2020 La Sophia is back to being a rich, full, expansive Cabernet (after both 2018 and 2019 presented us with a more elegant and linear Cab). 2020 La Sophia presents a great nose of black cherry, black currant and cassis mingling with grilled bell peppers, cigar box, dusty pottery studio, dry sauna, and cured tobacco leaves. the tobacco profile is perhaps even spicier than previous two vintages, recalling spiced pipe tobacco. 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, 2020 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-crusted 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 2.5 tons/acre
PRODUCTION:	100 cases
ALCOHOL:	15.1%
CLARIFICATION:	Unfined, lightly coarse filtered
AGING:	16 months in 100 % French oak barrels, 0% new