

LA STELLA

FORTISSIMO 2009

The Winemaker's Notes

Fortissimo is our way of paying respect to the pioneers of Tuscany who challenged the traditions of wine making to gain recognition for their wines.

The 2009 Fortissimo is as outstanding as we thought it would be; all the components are married seamlessly together. The large format puncheons and Hungarian oak are evident in the subtle way the oak is present. Overall the wine has fantastic layers of flavour and nuances.

ACCOLADES AND REVIEWS:

91 Points - John Szabo (Master Sommelier): "Merlot and Cabernet meet Sangiovese in this super-Tuscan inspired blend. The nose and palate are firm and elegant in the Italian style. Flavours range from red and black berry, to floral nuances to peppery spice to dried cherry and pine needles. A fine wine all around for fans of the old school style."

91 Points - David Lawrason: "The 2009 Fortissimo is incredibly Italian in nature, with 8% Sangiovese in the blend. It has a nose of red currant and sundried tomato that could be right out of Tuscany, with fresh green herbs, a touch of conifer, and background leather. It's medium weight, edgy and vibrant yet packing good density and some richness at the same time... there is adequate depth to suggest this will age well."

90 Points - John Schreiner: "This is a bold red with an appealing aroma of black currants and with brambly flavours of currants, plums and black berries. There is a lovely core of sweet fruit on the palate supported by ripe tannins."

FOOD PAIRING:

Veal Osso Bucco or Tuscan Roast Lamb with rosemary crust.

The Details

GRAPE VARIETY:	67% Merlot, 20% Cabernet Sauvignon, 8% Sangiovese and 5% Cabernet Franc
REGION:	90 % Golden Mile, 10% Osoyoos Lake District, South Okanagan, BC, Canada
VINEYARD:	Various
SOIL TYPE:	Mostly heavy soils: clay-loam, schist, shale
AGE OF VINES:	Average of 15 years+
HARVESTED:	Sept 29th, Oct 6th, Oct 13th
YIELD:	Average of 3.5 tons per acre
SWEETNESS:	Dry
PRODUCTION SIZE:	330 cases
ALCOHOL:	14.9%
AGING:	18 Months in combination of French and Hungarian oak barrels and puncheons, 30% new

