



# LA STELLA

## MAESTOSO "SOLO" MERLOT 2011

### *The Winemaker's Notes*

Maestoso is the highest peak in the crescendo, that moment of majesty. It is our flagship wine and the jewel in the crown of LaStella.

2011 was a long and cool growing season without the extreme daytime heat the South Okanagan is known for. This resulted in grapes that achieved full phenolic ripeness at record low sugar levels (and thus low alcohol levels). South Okanagan had an amazing fall with mild weather which gave us the luxury of a seven week long picking window. 2011 goes into the history book as an atypical, yet very welcome vintage.

This is a wine that vineyard site and work in the vineyard and winery can to some extent trump the vintage. In our continuing efforts to ensure that this already breathtaking and astoundingly rich wine is as complete and hedonistic as possible but still carry with it some restraint, we blended in a small amount of Merlot from our Feuille d'Or vineyard in the Golden Mile to help lift the natural acidity and bring some grit and back of the palate tannins to the finished wine. Maestoso is always opaque in color and 2011 is no different. There is a pronounced nose of blue, black and red berries, smoked meat and café mocha. Huge mouth coating, creamy, ripe tannins leads through to an astonishing finish lasting well over a minute. A monumental wine indeed.

#### FOOD PAIRING:

Maestoso demands the best cut of meat available: a dry aged, grass-fed rib eye would be ideal. A simple preparation will let the wine speak to you and show you all that it has to offer.

### *The Details*

Grape Variety:	100% Merlot
Region:	Osoyoos Lake District with a pinch from the Golden Mile
Vineyard:	Lumeno and a pinch from La Feuille D'Or
Soil Type:	Glacio fluvial and fluvial fan: heavy clay and gravel mix/alluvial deposit and clay. The site's geology is very complex and varies from block to block.
Age of Vines:	14-19
Yield:	2 tons/acre
Production Size:	329 cases of 750ml, 30 cases of 375ml, 36 single bottles of Magnum and 6 Double Magnums
Alcohol:	14.4%
Aging:	18 months in both French and Slavonian Oak barrels and puncheons (500L and 1000L). 21% new oak, 43% second fill, and the balance in neutral oak

