

# LA STELLA

## MAESTOSO "SOLO" MERLOT 2012

### *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.

After three atypical vintages in a row, the 2012 growing season is a return to a more typical summer growing season in the South Okanagan Valley. After an initial scare of unusually high record rainfall in late spring the remainder of the growing season was an absolute dream come true. Mid July till late fall gave us very hot days combined with typical cold desert nights. Growing degree days for the South Okanagan were above average and certainly much higher than 2010 and 2011. One of the hallmarks of this vintage was extremely uniformly ripe and pristine grapes with minimal need for sorting (quite the opposite of 2008, 2010 and 2013). The resulting wines are more fruit forward with round structure thanks to plenty of sunshine and heat units; the cool nights resulted in excellent, piercing aromatics and bright acidity in the wine.

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 17% Merlot from our cooler 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 2012 is no different. On the nose one finds pronounced notes of salal berries, smoked meat, stella and lipin cherries 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 30+ day 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 and the Golden Mile
Vineyard:	47% Upper terraces and 36% mid slopes of Lumeno Vineyard. Balancing 17% upper slopes of La Feuille D'Or.
Soil Type:	Lumeno: Glacio fluvia: heavy clay and gravel mix/alluvial deposit and clay. The site's geology is very complex and varies from block to block. La Feuille D'Or: Fluvial fan: Clay, Silt and large angular Rocks
Ages of Vines:	15-20
Yield:	1.5 tons per acre
Production Size:	264 cases of 750ml, 30 cases of 375ml, 48 magnums and 12 double magnum
Alcohol:	14.6%
Aging:	12% in new french oak, rest in 2nd and 3rd fill barells, 500L Puncheons and 1000L Botti.

