

LA STELLA

ALLEGRETO 2010

The Winemaker's Notes

We celebrate the fact that we make wine in a region where vintage variations play an important role. Atypical growing seasons are a nightmare for commercial wineries interested in making consistent but boring wines. For us however it defines our interest in wine. We look forward to seeing what mother nature gives us to work with each year. It is the effects of each vintage on the finished wine that urges us to start verticals of our favorite wines then follow their evolution and discuss their merits at tastings with friends.

Allegretto is produced from a very special block of Merlot in our Stagg's vineyard in South Osoyoos.

This Merlot is what we call a true Merlot. It is planted on its own rootstock (no grafting). In return we are rewarded with a trueness and transparency in the flavour that is not seen elsewhere. We also believe the white silica sandy soil of this vineyard contributes to the elegant style of this wine.

FOOD PAIRING:

To soften the tannins and enhance the complexity of flavours, look to items like braised pork belly or beef short ribs with savoury and aromatic components.

The Details

Grape Variety:	100% Own Rooted Pie Franco Merlot
Region:	South Osoyoos
Vineyard:	Staggs
Soil Type:	White Silica Sand
Age of Vines:	13 years old
Yield:	2 tons/acre
Production Size:	110 cases of 750ml, 28 cases of 375ml
Alcohol:	14.80%
Aging:	18 months in oak barrels, 15% new, 30% one year old, 55% neutral

2010 MERLOT

BC VQA Okanagan Valley

*Imagine your bare feet in warm sand
That's "Pie franco"
From un-grafted Merlot vines grown
literally on their own feet in white Silica Sand,
Allegretto is a rare expression of Merlot.*

