



LA STELLA

FORTISSIMO 2012

The Winemaker's Notes

Fortissimo is our way of paying respect to the pioneers of Tuscany who challenged the traditions of winemaking in the 50s and 60s to gain recognition for their wines. 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.

The 2012 Fortissimo sees the highest percentage of Cabernet Franc in the blend ever! This was necessary as means to maintain a below 15% alc in the final wine as well as better balance of acid/tannins/fruit. Now in bottle for a month, 2012 Fortissimo is as outstanding and forward as we thought it would be; all the components are married seamlessly together. The large format puncheons and Hungarian/Slavonian oak are evident in the subtle way the oak presents itself. Overall the wine has fantastic layers of flavour and nuances. One built for current drinking as well as aging in the cellar with a 8-15 year life ahead.

FOOD PAIRING:

Veal Osso Bucco or Tuscan Roast Lamb with rosemary crust.

The Details

Grape Variety:	39% Merlot, 38% Cabernet Franc, 17% Cabernet Sauvignon and 6% Sangiovese
Region:	Osoyoos Lake District, North Oliver and Black Sage Bench
Vineyard:	Merlot: Lumeno and Selona vineyard Cab Franc: Crowley Cab Sauv: Selona and U2 Sangiovese: Lumeno
Soil Type:	Varied
Age of Vines:	4-18 year old vines. Mostly in mid to late teens
Yield:	Average of 2.34 tons/acre
Production Size:	833 cases of 750ml, 113 cases of 375ml, 96 magnums, 12 double magnums
Alcohol:	14.90%
Aging:	19 months. 35% in new oak, 50% of new oak is 500 l puncheon. 39% in 3rd fill, rest is equally between 2nd and 4th fill Hungarian oak

2012 FORTISSIMO

BC VQA Okanagan Valley



*Old world meets the New World.
39% Merlot, 38% Cabernet Franc,
17% Cabernet Sauvignon and
6% Sangiovese come together.
Paying their respects to the Tuscans who
challenged the tradition of winemaking at the time.
Aged in French and Slavonian
barrels and puncheons.
Fortissimo is true to its name.*

