



LA STELLA

FORTISSIMO 2016

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. 2016 Fortissimo albeit young, and coming from a structured vintage is drinking mighty fine already. All the components are married seamlessly together. The large format puncheons and Hungarian/Slavonian oak are evident in the subtle way the oak is present with whispers of baking spice notes. Overall the wine has fantastic layers of fruit and savoury flavours. Bing cherry mingles with red and black cherry fruit. Aromatic herbs and cured tobacco leaves are also starting to emerge. The Palate is layered and while is still young and somewhat morphed into itself, it still offers plenty of pleasure in youth.

FOOD PAIRING:

Veal Osso Bucco or Tuscan Roast Lamb with rosemary crust.

The Details

Grape Variety:	76% Merlot, 9% Cabernet Sauvignon, 8% Sangiovese, 7% Cabernet Franc
Grown:	South Okanagan
Vineyard:	Various
Age of Vines:	Varied. Most in their late teens
Yield:	3.6 tons/acre
Production Size:	2087 cases of 750ml, 150 cases of 375ml, 120 magnums, 24 double magnums
Alcohol:	14.3%
Aging:	14 months in French and Slavonian oak Barrels, Puncheons and botti. 10 % new, 16% second fill, rest in neutral oak

