



LA STELLA

LEGGIERO UNOAKED CHARDONNAY 2016

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 favourite wines then follow their evolution and discuss their merits at tastings with friends.

If you ask us, the most interesting un-oaked Italian Chardonnay hails from the cool climate region hillsides of Alto Adige, Piedmont and Friuli; wines that express the pure minerality of Chardonnay with beautiful acidity and crisp fruit flavours. The 2016 Leggiero offers up a balance of apple, quince, Meyer lemon and key lime pie. The palate is harmonious with a great burst of lemon puff and green apple on the mid-palate that plays into a medium length mineral infused finish.

FOOD PAIRING:

Fresh coastal BC and Washington oysters are a no brainer. Salish Mussels steamed in a light white wine, lemon grass and ginger broth is also one of our favorite pairings.

The Details

Grape Variety:	100% Un-oaked Chardonnay
Region:	100% Golden Mile Bench
Vineyard:	53% mercier vineyard, 47% Iversen
Soil Origin:	Fluvial Fan
Soil Type:	Silty loam, clay pockets with mixed large gravel
Age of Vines:	16-30 years. Mostly in their mid-20s.
Yield:	Average of 3.2 tons/acre
Production Size:	412 cases
Alcohol:	13.2%
Aging:	5 months on the lees

