



LA STELLA

MAESTOSO 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.

This is our flagship wine; the jewel in the crown.

In our continuing efforts to ensure that this already breathtaking and astoundingly rich wine is as complete and hedonistic as possible we blended in a small amount of Merlot from our Feuille d'Or vineyard in the Golden Mile.

Maestoso is always opaque in color and 2010 is no different. There is a pronounced nose of blue fruit, smoked meat and café mocha. Huge mouth coating, creamy, ripe tannins leads through to an astonishing finish lasting well over a minute.

FOOD PAIRING:

Maestoso demands the best cut of meat available. 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 and Golden Mile, South Okanagan, BC
Vineyard:	Lumeno, with a small percentage from La Feuille D'Or
Soil Type:	Glacio fluvial and fluvial fan: heavy clay and gravel mix/alluvial deposit and clay. The site's geology is very complex and varies from block to block.
Age of Vines:	13-18 years old
Yield:	Average of 1.65 tons/acre
Production Size:	142 cases, 28 cases of 375ml, 24 magnums and 6 double magnums
Alcohol:	14.80%
Aging:	18 months aging in total. 85% of the blend aged entirely in neutral 1000L Botti, 10% in new french oak and 5% in second fill french oak

