



LA STELLA

MAESTOSO "SOLO" MERLOT 2014

The Winemaker's Notes

Maestoso is the highest peak in the crescendo; that moment of realising you are in the presence of majesty. Maestoso is our flagship wine and the jewel in the crown of LaStella.

Silk gloves come on, no expense is spared, and we pulled no punches. Maestoso is the reason we get out bed at the crack of dawn and frequently continue the backbreaking work past sunset. Maestoso is always opaque in colour and 2014 is no different. On the nose, one finds pronounced notes of blueberries, smoked meat, black cherries and Cuban cigar box. Huge mouth coating and velvety tannins lead through to an astonishing finish that lasts well over a minute. A monumental wine indeed; one that restores wine lovers' faith in Merlot and even the biggest naysayers will be wowed.

FOOD PAIRING:

Maestoso demands the best cut of meat available; a 30+ day dry aged, grass-fed rib eye would be ideal. 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:	89% Osoyoos Lake District, 11% Golden Mile
Vineyard:	Lumeno and La Feuille d'Or
Soil Type:	Lumeno: Glacio fluvial: heavy clay and gravel mix/alluvial deposit and clay. The site's geology is very complex and varies from block to block. La Feuille D'Or: Fluvial fan: clay, silt and large angular rocks
Age of Vines:	17 to 22 years old
Yield:	Average of 2.9 tons/acre
Production Size:	217 cases of 750ml, 36 magnums, 12 double magnums
Alcohol:	14.90%
Clarification:	Unfined, lightly filtered
Aging:	18 months in 100% French oak barrels, 33% new, 56 % second fill , 11% neutral

