LASTELLA

MOSCATO D'OSOYOOS 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.

Inspired by the renowned Moscato d'Asti of the Piedmont region in Italy, the Moscato d'Osoyoos expresses an intense and complex array of aromatics displaying this grape's true varietal expression. The light effervescence adds to the texture of this wine and showcases the classic Moscato flavours and perfumes of orange blossom, peach rind, rose petal and melon.

> 2016 MOSCATO D'OSOYOOS BC VQA Okanagan Valley

If music be the food of love; wine is the drink. Each of our wines is inspired by song. Moscato D'Osoyoos

FOOD PAIRING:

With under 10% Alc./Vol. our Moscato is a perfect aperitif, dessert or brunch wine. It can even be a great acompaniment to fish curries (green).



Grape Variety:	100% Muscat (41.2% Muscat Blanc à Petits Grains, 40.2% Orange Muscat, 18.6% Muscat Ottonel)	is a joyful air, full of aromatics and life. * At LaStella we believe the best wines come from low yielding, sustainably farmed vines. All
Region:	Osoyoos Lake District	our fruit is hand harvested in 30 lb picking bins, double sorted, and fermented in small batches.
Vineyard:	Hanson, Selona and Lumeno	*
Soil Origin:	Glacio fluvial	
Soil Type:	Lumeno and Selona: heavy clay and gravel mix/alluvial deposit and clay. Hanson: sandy loam	
Age of Vines:	5-7 years old	a contra " (Ben a sea to de
Yield:	2.9 tons/acre	LASTELLA
Production Size:	801 cases of 500ml bottles	2016
Alcohol:	9.70%	MOSCATO D'OSOYOOS
Sweetness:	44 grams of residual sugar/litre	BC VQA Okanagan Valley 500 ml
Aging:	4 months on the lees in pressurised stainless steel tanks	

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