



LA STELLA

VIVACE PINOT GRIGIO 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.

Our 2016 Pinot Grigio hails from a classic growing season. Early picking and selection from cooler micro climates has given us a wine that is lively and chiselled. Vivace greets you on the nose with a very expressive note of Kalamansi, desert vegetation (sage) and lime zest. The palate is packed with fruit cocktail flavours that enter the mouth in a juicy and round fashion before they blossom into bright citrus and tart apple notes. The long finish carries on with intense citrus rind notes. A grigio on steroids.

FOOD PAIRING:

The abundance of fruity flavors and intense palate allows this wine to complement richer sauces and textures in food. Seared west coast halibut drizzled with a lemon thyme brown butter sauce or crispy skin organic chicken with roasted garlic pan drippings will bring a new expression to the fruit.

The Details

Grape Variety:	100% Pinot Grigio
Region:	Golden Mile, Naramata, Peachland
Vineyard:	Various
Soil Type:	Varied
Age of Vines:	16-30 years. Mostly in their mid-20's.
Yield:	Average of 4.7 tons/acre
Production Size:	1,301 cases
Alcohol:	13.1%
Sweetness:	Bone dry
Aging:	5 months on the lees

