



LA STELLA

2013 ALLEGRETTO "PIE FRANCO" MERLOT

The Winemaker's Notes

Allegretto or a medium brisk and playful tempo is a very special single vineyard wine we call a true Merlot. The vines are planted on their own rootstock (pie franco) in white silica sand (what glass is made out of). Each and every vintage we are rewarded with a trueness and transparency in the flavour that is not seen elsewhere. We also believe the white silica sandy soil of this vineyard contributes to the elegant style of this wine.

2013 Allegretto is as the name suggests, a medium bodied playful red. A wine that caresses the palate as opposed to forcing itself on you. Integrated tannins and a melange of red and black fruit approach you politely in poise. Cocoa notes, sage leaves, wild mountain herbs mingle with the fruit and earth notes. 2013 vintage as in the past continued to give us a special Merlot but one with more immediate appeal upon release thanks to the overall character of the 2013 vintage.

FOOD PAIRING:

Bistecca Fiorentina with salsa verde, side of tuscan white bean and grilled radicchi is a simple and classic pairing.

The Details

Grape Variety:	100% Own Rooted Merlot
Region:	South Osoyoos
Vineyard:	Stagg's
Soil Type:	White Silica Sand
Age of Vines:	16 years old
Yield:	3.5 tons/acre
Production Size:	275 cases
Alcohol:	14.70%
Aging:	18 months in 100% french oak barrels, 0% new

