



LA STELLA

LASTELLINA ROSATO 2015

The Winemaker's Notes

We celebrate the fact that we make wine in a region where vintage variations play an important role. A typical 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.

LaStellina made by the ""bleeding"" method is a Rosato with personality and elegance. It is very slightly off-dry and intensely aromatic. This style of Rosato will complement any hot summer day on the patio. The cabernet franc adds some beautiful spice and herbal notes, Sangiovese bring with it those classic bing cherry notes while the Merlot provides a melange of red and dark fruit notes.

FOOD PAIRING:

The off-dry and highly aromatic qualities of this wine complement dishes that sport spice or piquant flavours - Thai and Indian dishes would be a great choice! This wine will also work beautifully with strong cheeses - be sure to search out some local favorites.

The Details

Grape Variety:	62.6 % Cab Franc, 29.9% Merlot, 7.6% Sangiovese
Region:	Osoyoos Lake District
Vineyard:	Selona, Lumeno
Soil Type:	Varied
Age of Vines:	Varied 3-10 years old
Yield:	3.5 tons/acre
Production Size:	250 cases
Alcohol:	12.50%
Aging:	100% Stainless steel tank on the fine lees

