



LA STELLA

MAESTOSO "SOLO" MERLOT 2013

The Winemaker's Notes

Maestoso is the highest peak in the crescendo, that moment of majesty. It 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 continue the back breaking work. Maestoso is as always opaque in color and 2013 is no different. On the nose one finds pronounced notes of salal berries, smoked meat, stella and lipin cherries and café mocha. Huge mouth coating, creamy, ripe tannins leads through to an astonishing finish lasting well over a minute. A monumental wine indeed that restores wine lover's faith in Merlot.

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:	Osoyoos Lake District and the Golden Mile
Vineyard:	87.5% Lumeno, 12.5% La Feuille D'Or
Soil Type:	Lumeno: Glacio fluvia: 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:	16 to 21 years old
Yield:	Average of 3.3 tons/acre
Production Size:	188 cases of 750ml, 36 magnums and 12 double magnums
Alcohol:	14.70%
Aging:	18 months in 100 % french oak barrels, 37.5 % new

