



# LA STELLA

## MOSCATO D'OSOYOOS 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.

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.

#### FOOD PAIRING:

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

### *The Details*

Grape Variety:	44.1% Orange Muscat, 40.3 % Moscato Bianco (Muscat a petit grain), 15.7% Muscat Ottonel
Region:	76% Osoyoos Lake District, 24% Golden Mile
Vineyard:	Selona, Lumeno
Soil Type:	Varied
Age of Vines:	4-6 years old
Yield:	2.5 tons/acre
Production Size:	650 cases
Alcohol:	9.40%
Aging:	100% Stainless steel tank

2015 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 is a joyful air, full of aromatics and life.*

*At LaStella we believe the best wines come from low yielding, sustainably farmed vines. All our fruit is hand harvested in 30 lb picking bins, double sorted, and fermented in small batches.*

