

LA STELLA

MAESTOSO MERLOT 2008

The Winemaker's Notes

This is our flagship wine; the Jewel in the crown.

2008 growing season was unusually cool but with the perfect September and October, we saw a level of physiological ripeness that wasn't seen in recent years. The finished wines show a beautiful and balanced level of acidity, great level of phenolic maturity while all along the alcohol levels are under check.

In our efforts to build up this already breathtaking and astoundingly rich wine we blended in small amounts of Merlot from our Feuille d' Or vineyard in the golden mile. The 2008 compared to previous vintages is slightly lower in alcohol, tannins are more present and acidity is slightly higher.

Always opaque in color, there is a pronounced nose of game, cocoa, cedar and café mocha. Huge mouth-coating creamy ripe tannins build to an astonishing finish lasting well over a minute.

FOOD PAIRING:

You ought to find the best cut of meat and do a simple preparation to let this wine speak to you and show off all that it has to offer.

The Details

GRAPE VARIETY:	Merlot
REGION:	Osoyoos Lake and Golden Mile, South Okanagan, B.C Canada
VINEYARD:	Lumeno and Feuille D'Or
SOIL TYPE:	Heavy Clay and gravel mix/ alluvial deposit and Clay
AGE OF VINES:	11-16 years old
HARVESTED:	October 18th and 23rd
YIELD:	1.2 tons/acre
PRODUCTION SIZE:	312 cases 750ml, 50 cases 375ml, 24 single Magnums (1.5L)
RESIDUAL SUGAR:	1.5 g/l
ALCOHOL:	14.7%
AGING:	17 months in French Oak, 40% new
AVAILABILITY:	Fall 2011

MERLOT 2008

BC VQA Okanagan Valley

*The beat of day and cool of night
The marriage of clay and gravel
The low yields and manicured vines
The layers of complexity...
The true expression of majesty*

