

LE VIEUX PIN

Petit Sigma Blanc 2012

THE WINEMAKERS NOTES

For Petit Blanc, our goal was to make a wine that is light, fun, and free of heavy handed winemaking. With the 2012 edition of this unique blend of many aromatic varieties the whole is greater than the sum of the parts. Tropical fruit flavour elements are everywhere: mango, peach, passion fruit, and melon abound on both the nose and the palate. However, the most attractive part of the 2012 Petit Blanc is the textural intensity with a rich entry and a rounder mouthfeel due to a warm growing season.

RECOMMENDED FOOD PAIRING

Petit Blanc is very versatile with virtually endless pairings. We enjoy an endive salad and a fruit and cheese plate on a sunny Sunday brunch or orange ruffe, quinoa and bacon wrapped scallops on a Friday evening.

THE DETAILS

GRAPE VARIETY:	<i>Sauvignon Blanc, Pinot gris, Chardonnay, Viognier, Muscat, Gewurztraminer, Roussanne, Marsanne, Echenfelter.</i>
REGION:	<i>Okanagan Valley</i>
VINEYARD:	<i>Various</i>
SOIL TYPE:	<i>Varied</i>
AGE OF VINES:	<i>From 3-25 year old vines. Mostly in teen age years</i>
YIELD:	<i>Average of 3.5 tons/acre</i>
PRODUCTION SIZE:	<i>700</i>
ALCOHOL:	<i>13.9%</i>
AGING:	<i>6 months in 100% stainless steel</i>

