

LE VIEUX PIN

Petit Rouge 2012

THE WINEMAKERS NOTES

The inspiration for petit rouge is to make a wine that adheres to the same exacting standards and level of care as the rest of the wines at Le Vieux Pin, but at the same time is more accessible upon release. Made from the fruit of younger vines and vines pruned and cropped at less stringent levels, petit rouge offers a big bang for your buck.

The palate is lively and harmonious. Great balance of fruit, tannin and acid, makes this wine quite versatile. Merlot brings structure and dark fruit profile while Syrah brings lushness, subtle spice and that beautiful natural acidity Okanagan wines are known and loved for. Perfect for any occasion, which is our intention behind making this wine..

RECOMMENDED FOOD PAIRING

This beauty goes well with so many different dishes. While it is perfectly fine to drink this wine on its own, it is at the dinner table with food that this wine will shine bright.

THE DETAILS

GRAPE VARIETY:	<i>Merlot and Syrah Dominant Blend</i>
REGION:	<i>North Oliver, The Golden Mile</i>
VINEYARD:	<i>Various</i>
SOIL TYPE:	<i>Varied</i>
AGE OF VINES:	<i>Average of 5-15, mostly 10 plus</i>
YIELD:	<i>Average of 3.5 tons/acre</i>
PRODUCTION SIZE:	<i>441 cases</i>
ALCOHOL:	<i>13%</i>
AGING:	<i>14 months in 100% neutral French oak barrels and stainless steel</i>

2012	
PETIT ROUGE	
REGION	Okanagan Valley
TONS PER ACRE	3.5
GROWN IN	North Oliver & Golden Mile
AGING	14 months
RAISED IN	100% neutral French oak barrels and stainless steel
PRODUCTION	441 cases
13.0% alc./vol.	750 ml