

LE VIEUX PIN

Petit Blanc 2016

THE WINEMAKERS NOTES

Petit Blanc is a wine that is lithe but not light. It is fun and free of heavy-handed winemaking. No new oak, no malolactic fermentation, no battonage, no nonsense. A wine that hits way above its weight and delivers a strong quality/price ratio. A wine that you can open on a weeknight and pair with a variety of food without putting a dent in your wallet.

The 2016 vintage of this unique blend is Pinot Gris, Sauvignon Blanc and Roussanne dominant. Few other aromatic varieties like Muscat, Marsanne and Viognier are in the blend making the whole greater than the sum of its parts. Green Citrus fruit, gooseberries, currants and touch of tropical fruits greet you on the nose. While orchard fruits are tasted on the mid palate, the finish and the core of this wine is citrus and gooseberry dominant.

RECOMMENDED FOOD PAIRING

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

THE DETAILS

GRAPES IN BLEND:	<i>Pinot Gris, Sauvignon Blanc and Roussanne make up most of the blend. Small dash of marsanne, Viognier and Muscat add a delicate nuanced note.</i>
GROWN:	<i>Okanagan Valley</i>
VINEYARD:	<i>Various</i>
AGE OF VINES:	<i>5-30 year old vines, most in their late teens</i>
SOIL ORIGIN:	<i>Various</i>
YIELD:	<i>4 tons/acre</i>
PRODUCTION SIZE:	<i>756 cases in 750ml, 150 cases in 375ml</i>
ALCOHOL:	<i>13.1%</i>
SWEETNESS:	<i>Dry</i>
AGING:	<i>Stainless steel</i>

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