

LE VIEUX PIN

Sauvignon Blanc 2015

THE WINEMAKERS NOTES


The 2015 growing season forced our hand to make a tough decision: pick early to maintain chiseled natural acidity and low alcohol levels (at the price of a lighter bodied and a more focused wine) or, wait for more ripeness to achieve those telltale tropical fruit flavours and weight but watch the alcohol creep up and acidity diminish. We opted for the former and couldn't be more thrilled with the results. The 2015 sauvignon blanc shows that beautiful balance of the gooseberry, herbaceous and slight tropical side of this noble grape variety. Meyer lemon and bergamot orange rind notes greet you on the nose. Tart orchard fruits come later in waves. The partial skin contact before pressing, along with the use of both stainless steel, neutral oak and a different élevage regime for each vessel, resulted in a complex wine that is a pleasure for both the palate and the intellect. A truly unique expression of Sauvignon Blanc that captures the spirit and sense of place of our celebrated wine region.

RECOMMENDED FOOD PAIRING

Oysters on the half shell topped with lemon and pepper infused vodka or frisée salad dressed with lardon and a soft boiled quail's egg are some of our favorites.

THE DETAILS

GRAPES IN BLEND:	<i>100% Sauvignon Blanc</i>
GROWN:	<i>Oogooos Lake District, Dead Man Lake, Similkameen valley</i>
VINEYARD:	<i>Lumeno, Deadman and a tiny amount from a grower in the Similkameen Valley</i>
SOIL ORIGIN:	<i>Morainal and fluvial origin</i>
SOIL TYPE:	<i>Mostly gravel and schist</i>
YIELD:	<i>3.23 tons/acre</i>
PRODUCTION SIZE:	<i>415 cases</i>
ALCOHOL:	<i>12.4%</i>
SWEETNESS:	<i>Bone dry</i>
AGING:	<i>4 months: 75% in stainless steel, 25% in neutral French oak barrels</i>

	
VINTAGE	<i>2015</i>
GROWN	<i>Oogooos Lake District, Dead Man Lake, Similkameen Valley</i>
TONS PER ACRE	<i>3.4</i>
AGING	<i>4 months: 75% stainless steel, 25% French oak / 0% new oak</i>
PRODUCTION	<i>416 cases</i>
SWEETNESS	<i>Bone dry</i>