

LE VIEUX PIN *Ava 2010*

THE WINEMAKER'S NOTES

The keys to growing these late ripening varieties successfully are very low yields and careful canopy management to expose the bunches to the sun and promote air circulation. When mastered the dried apricot and flowery aromas step forward firmly. In the cellar, the wine sees fermentation in both stainless steel and French oak barrels with extended *élevage* in barrel to gain complexity and palate richness.

RECOMMENDED FOOD PAIRING

Heritage chicken roast with traditional stuffing or game bird with tropical fruit accents in the sauce or side dish.

ACCOLADES AND REVIEWS

92 Points - John Schreiner:

"In a tradition of this winery of naming wines for employees' children, this white blend is named for winemaker Severine Pinté's daughter. The wine is a blend of [mostly] Viognier with Roussanne and Marsanne. This is a big basket of fruit flavours – apricot, melon and citrus. The balance is such that wine manages to be both fleshy in texture and refreshing and dry on the very long finish."

THE DETAILS

GRAPE VARIETY: *Mostly Viognier with less than*

10% Marsanne and Roussanne

REGION: *32% Okanagan Lake East Bench, 41%*

Black Sage Bench, 27% North Oliver,

South Okanagan, B.C., Canada

VINEYARD: *Various*

SOIL TYPE: *Clay, sand and rock*

AGE OF VINES: *Between 5 to 7 years old*

HARVESTED: *Oct 15th, Oct 27th and Oct 28th*

YIELD: *2.7 tons per acre*

PRODUCTION SIZE: *253 cases*

SWEETNESS: *Dry*

ALCOHOL: *14.2%*

AGING: *37% in French oak for 9 months, 10% new*

2010 Viognier - Roussanne - Marsanne

BC VQA OKANAGAN VALLEY

*Our intense sun provides the ripe
fruit flavours, and the cool nights
balance this with crisp minerality.
We have crafted a white Rhône blend
like no other with both intensity
and elegance.*

**LE VIEUX PIN**
Ava

REGION *Okanagan Valley*
TONS PER ACRE *2.7*
GROWN *Black Sage Bench &
North Oliver*
SOIL *clay, sand & rock*
AGING *37% in French oak
for 9 months, 10% new*
PRODUCTION *253 cases*
VINTAGE *2010*

14.2% alc/vol

750 ml