

# LE VIEUX PIN

## Sauvignon Blanc "Aurore" 2010

### THE WINEMAKERS NOTES

The 2010 growing season was challenging with cool weather and record rainfall during spring and late summer. Fortunately a sunny October allowed harvest to take place under excellent conditions. Low yielding vineyards from the time of bud break were essential to achieve perfect physiological ripeness. Ongoing vineyard management and rigorous sorting were the key words in the vineyard and winery. The result is vibrant and elegant wines. Whites and rosés are particularly aromatic with focused, pure flavours. Reds are lower in alcohol with higher acidity level and ripe, structured tannins.

In Case of Our Sauvignon Blanc, stringent canopy management and timely leaf removal has resulted in a spectrum of varietal characteristics from tropical fruit flavours to classic gooseberry and grass. The cool nights of the Okanagan provide great natural acidity and structure while keeping the fruit profile zesty and vibrant. Borrowing a little old world flair from Didier Dagueneau, we used partial oak ferment and aging, extended lees contact and occasional battonage for added complexity and texture.

### RECOMMENDED FOOD PAIRING

Grilled oysters in the half shell topped with lemon and garlic or Frisee salad dressed with lardon and a soft boiled egg are some of our favorites.

### ACCOLADES AND REVIEWS

#### John Schreiner - 92 points:

"This dramatic white has aromas of lime, grapefruit and guava that explode from the glass. It delivers those flavours powerfully, finishing with notes of herbs, spices and even white pepper. This is one of the most expressive Sauvignon Blancs to come from the Okanagan. Some 430 cases are being released."

#### Liam Carrier (Icon Wines) - 91 points:

"Combinations of stainless steel and oak aging with an NFL-like playbook of variations was used to create an overtly complex and tasty dry wine that offers rich tropical fruit, herbal, mineral, lees and light oak characters on the nose and palate. The 2010 vintage has proven to be a good fit for Le Vieux Pin who routinely drop fruit in their vineyards to keep tonnage low, long before the threat of bad weather forces them to. The result is added concentration and a wider spectrum of flavours... and a higher cost per bottle. The 'worth' is for you to decide, but I will vouch for the 'yum'." Drink 2011-2015.

### THE DETAILS

|                  |   |
|------------------|---|
| GRAPE VARIETY:   | <i>Sauvignon Blanc</i>  |
| REGION:          | <i>Okanagan &amp; Oliver B.C. Canada</i>                                    |
| VINEYARD:        | <i>Lumena (Aurore block) &amp; Dead man</i>                                 |
| SOIL TYPE:       | <i>Mostly gravel with clay and schist</i>                                   |
| AGE OF VINES:    | <i>5-10 years old (mostly 10)</i>   |
| HARVESTED:       | <i>September 30th and October 6th</i>                                       |
| YIELD:           | <i>3.3 tons/acre</i>  |
| PRODUCTION SIZE: | <i>430 Cases</i>  |
| SWEETNESS:       | <i>Dry</i>  |
| ALCOHOL:         | <i>13.9%</i>  |
| AGING:           | <i>4 month in stainless steel and 17% in French oak, 2 year old barrels</i> |

2010 Sauvignon Blanc  
BC VQA Okanagan Valley

*Inspired by the late Didier Dagueneau, we crafted this wine from the fruit of our steep Aurore block, which gave us tropical flavors, while our vineyard in Oliver gave us the crisp acidity. Cheers in extended lees contact and partial oak fermentation and the result is this balance of complex and fresh that's just right.*

LE VIEUX PIN  
Sauvignon Blanc

VINTAGE 2010  
REGION Okanagan Valley  
GROWN Oliver & Langara  
SOIL Varied, mostly gravel & schist  
TONS PER ACRE 3.3  
AGING Stainless steel/17% French oak  
BATTONAGE twice a week for 6 months  
SWEETNESS dry  
PRODUCTION 430 cases

13.9% alc./vol.

750 ml