

# LE VIEUX PIN

# Sauvignon Blanc 2011

## THE WINEMAKER'S NOTES

Stringent canopy management and timely leaf removal results in a spectrum of varietal characteristics ranging from tropical fruits 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 fermentation and aging, extended lees contact and occasional battonage for added complexity and texture.

## RECOMMENDED FOOD PAIRING

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

## THE DETAILS

GRAPE VARIETY: *100% Sauvignon Blanc*

REGION: *Golden Mile, Okanagan Lake District,  
South Okanagan, B.C., Canada*

VINEYARD: *Aurore, Dead Man*

SOIL TYPE: *Mostly gravel and schist from  
morainal and fluvial origin*

AGE OF VINES: *Between 6-11 years old (mostly 11)*

HARVESTED: *September 14th and September 27th*

YIELD: *2.8 tons per acre*

PRODUCTION SIZE: *535 Cases*

SWEETNESS: *Dry*

ALCOHOL: *13.5%*

AGING: *5 months in stainless steel and  
24% French oak, 10% new with  
twice a week battonage for 4 months*

*2011 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  
Aurore gave us the crisp acidity. Chosen 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*

REGION *Okanagan Valley*  
TONS PER ACRE *2.8*  
GROWN *Golden Mile, Okanagan Lake District*  
SOIL *Varied, mostly gravel & schist*  
AGING *Stainless steel,  
23% French oak, 10% new*  
BATTONAGE *twice a week for 4 months*  
PRODUCTION *535 cases*  
VINTAGE *2011*  
13.5% alc./vol. 750 ml