

LE VIEUX PIN

Vaïla 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.

Made through the old Burgundian method of Saignée (literally to bleed) this rosé is produced from free run juice of Pinot Noir Grape and entirely steel tank aged. It is a fun, yet delicate wine absolutely perfect for the summer. The 2010 Vaïla starts with a pale salmon colour and the flavour profile leans towards rhubarb, pink grapefruit and the amazing bright red fruit BC rosés are becoming known for.

RECOMMENDED FOOD PAIRING

Charcuterie and artisanal cheese plates make for a classic pairing.

ACCOLADES AND REVIEWS

John Schreiner - 90 points:

"Pinot Noir for this wine was harvested on November 4 (2010 was also a late vintage) and juice for this rosé was drawn off after 24 hours on the skins. The wine, with a 340-case production, begins with an attractive salmon pink hue. It has aromas and flavours of strawberry, rhubarb and pink grapefruit and has a refreshing tang on the dry finish."

THE DETAILS

GRAPE VARIETY:	<i>Pinot Noir</i>
REGION:	<i>Westbank (West Kelowna) B.C. Canada</i>
VINEYARD:	<i>Kalala</i>
SOIL TYPE:	<i>Sandy loam and gravel</i>
AGE OF VINES:	<i>10 years old</i>
HARVESTED:	<i>November 4th, 2010</i>
YIELD:	<i>3.3 tons/acre</i>
PRODUCTION SIZE:	<i>340 Cases</i>
SWEETNESS:	<i>Dry</i>
ALCOHOL:	<i>13.9%</i>
AGING:	<i>Stainless Steel</i>

