

LE VIEUX PIN *Vaïla 2011*

THE WINEMAKER'S NOTES

Made with the Burgundian method of Saignée (literally to bleed) this rosé is produced from free run juice from Pinot Noir grapes and entirely steel tank aged. It is a fun, delicate wine absolutely perfect for the summer. The 2011 Vaïla presents a pale salmon colour and explosive aromas of rhubarb, pink grapefruit and the amazing bright red fruit BC rosés are famous for.

RECOMMENDED FOOD PAIRING


Charcuterie and artisanal cheese plates make for a classic pairing.

THE DETAILS

GRAPE VARIETY:	<i>100% Pinot Noir</i>
REGION:	<i>West Kelowna, Black Sage Bench, Golden Mile and Okanagan Falls, Okanagan, B.C., Canada</i>
VINEYARD:	<i>Various</i>
SOIL TYPE:	<i>Varied</i>
AGE OF VINES:	<i>Between 11-25</i>
HARVESTED:	<i>October 6th, November 2nd and 3rd</i>
YIELD:	<i>Average of 3 tons per acre</i>
PRODUCTION SIZE:	<i>989 Cases</i>
SWEETNESS:	<i>Dry</i>
ALCOHOL:	<i>13.7%</i>
AGING:	<i>100% stainless steel</i>

2011 Vaïla
BC VQA Okanagan Valley
Pinot Noir Rosé

Using the old Burgundian method of Saignée, we turned three pruned grapes into free-run juice. With no interference from oak the juice was hand crafted into a wine that simply expresses the feminine elegance of Pinot Noir.

	
<i>Vaïla</i>	
REGION	<i>Okanagan Valley</i>
TONS PER ACRE	<i>3</i>
GROWN	<i>West Kelowna 48%, Black Sage Bench 26%, Okanagan Falls 21% & Golden Mile 5%</i>
SOIL	<i>Varied, mostly sandy & gravel</i>
AGING	<i>Stainless Steel</i>
SWEETNESS	<i>dry</i>
PRODUCTION	<i>989 cases</i>
VINTAGE	<i>2011</i>
13.7% alc./vol.	750 ml