

LE VIEUX PIN

Viognier Roussanne 2009

THE WINEMAKERS NOTES

Unlike 2008 that was a long and cool growing season, the 2009 vintage was hot from the get go and the sun was shining all the way before the early frost in the second week of October. Resulting wines are showing riper fruit, and other characteristics that are associated with a warm vintage.

The blend is mostly Viognier with 10% Roussanne that was fermented in a single demi-muid. Part of the viognier was aged in an Acacia barrel that brings with it delicate elderflower and honey notes while the rest was aged in a combination of French oak and stainless steel.

Finished wine packs a big punch: rich, hedonistic and round. Tropical notes are everywhere. Beautiful floral notes go hand in hand with subtle vanilla and toasted brioche notes.

RECOMMENDED FOOD PAIRING

A variety of soft and semi hard cheeses seem to go beautifully with this wine. Modern twists on sushi rolls that incorporate tropical fruits is another great pairing.

ACCOLADES AND REVIEWS

John Schreiner - 92 points:

"... begins with aromas of spice, honey suckle and tropical fruit; it tastes of banana, almonds, citrus, marzipan. It has good weight on the palate and a dry finish."

Wine Press North West - "Outstanding":

This is the highest accolade Wine Press Northwest awards! "Some may even call it extreme... cropped to 3.5 tons per acre and dropped in French oak and acacia barrels for four months... seems to have elevated and complemented the exotic nose of orange creamsicle, white peach and pineapple with a splash of lemon bitters. The palate brings volumes of interest with orange, tangerine, toasted marshmallow and peach."


THE DETAILS

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| GRAPE VARIETY: | <i>Viognier, Roussanne</i> |
| REGION: | <i>Black Sage Bench, South Okanagan, B.C. Canada</i> |
| VINEYARD: | <i>Various</i> |
| SOIL TYPE: | <i>Mostly sandy with one vineyard mostly gravelly/clay mix</i> |
| AGE OF VINES: | <i>4-6 years old</i> |
| HARVESTED: | <i>Sept 29th</i> |
| YIELD: | <i>3.5 tons/acre</i> |
| PRODUCTION SIZE: | <i>360 cases 750ml</i> |
| RESIDUAL SUGAR: | <i>0.3g/l</i> |
| ALCOHOL: | <i>14.3%</i> |
| AGING: | <i>4 months in 33% French Oak 25% new, 10% Acacia 100% new, stainless steel</i> |

Viognier-Roussanne 2009

BC VQA OKANAGAN VALLEY

*Our intense sun provides the ripe
fruit flavors, and the cool nights
balance this with crisp minerality.
A rousing of light acacia barrel and
we have crafted a white wine blend
like no other; with both intensity
and elegance.*

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| LE VIEUX PIN | |
| <i>Viognier-Roussanne</i> | |
| VINTAGE | <i>2009</i> |
| REGION | <i>South Okanagan</i> |
| SUB REGION | <i>Black Sage Bench</i> |
| TONS PER ACRE | <i>3.5</i> |
| SOIL | <i>clay, sand & rock</i> |
| AGING | <i>33% in French oak & Acacia barrels for 4 months, 25% new</i> |
| PRODUCTION | <i>360 cases</i> |
| WINEMAKER | <i>James Cambridge</i> |
| 14.3% alc./vol. | 750 ml |