

LE VIEUX PIN

Sauvignon Blanc 2012

THE WINEMAKERS NOTES

After three atypical vintages in a row, the 2012 growing season is a return to a more typical summer growing season in the South Okanagan Valley. After an initial scare of unusually high record rainfall in late spring the remainder of the growing season was an absolute dream come true. Mid July till late fall gave us very hot days combined with typical cold desert nights. Growing degree days for the South Okanagan were above average and certainly much higher than 2010 and 2011. One of the hallmarks of this vintage was extremely uniformly ripe and clean grapes with minimal need for sorting (quite the opposite of 2008 and 2010). The resulting wines are more fruit forward with round structure thanks to plenty of sunshine and heat units; the cool nights resulted in excellent, piercing aromatics and bright acidity in the wine.


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 pepper infused vodka or frisée salad dressed with lardon and a soft boiled quail's egg are some of our favorites.

THE DETAILS

GRAPE VARIETY:	100% Sauvignon Blanc
REGION:	Osoyoos Lake district, Golden Mile
VINEYARD:	Aurore, Dead Man
SOIL TYPE:	Mostly gravel and schist from morainal and fluvial origin
AGE OF VINES:	Between 7-12 years old (mostly 12)
YIELD:	2.3 tons/acre
PRODUCTION SIZE:	350 cases
ALCOHOL:	13.4%
AGING:	Aged for 6 months in 37% in French oak, 15% new. Evise weekly, battonage during aging. Balance in stainless steel aged sur lie with occasional battonage

	
REGION	Okanagan Valley
TONS PER ACRE	2.3
GROWN	Golden Mile, Osoyoos Lake District
SOIL	Varied, mostly gravel & schist
AGING	6 months in stainless steel, 37% in French oak, 15% new
BATTONAGE	Evise a week
PRODUCTION	350 cases
VINTAGE	2012
13.4% alc./vol. 750 ml	