

LE VIEUX PIN

Vaïla 2016



THE WINEMAKERS NOTES

Made with the “presse method” this rosé is produced from the gently pressed juice of Pinot Noir grapes and entirely steel tank aged. It is a serious, yet fun, delicate wine absolutely perfect for the summer. The 2016 Vaïla sitting at a very sensible 13.5% alc./vol. and presents a very pale salmon colour along with explosive aromas of rhubarb sorbet, pink grapefruit rind and the amazingly bright and crunchy red fruit BC rosés are increasingly becoming known and famous for.

RECOMMENDED FOOD PAIRING

Charcuterie and artisan cheeses make for a delicious pairing.

THE DETAILS

GRAPES IN BLEND:	<i>100% Pinot Noir</i>
GROWN:	<i>Okanagan Falls, Westbank, Naramata Bench, Golden Mile area</i>
VINEYARD:	<i>Various</i>
AGE OF VINES:	<i>Mostly in mid-teens</i>
TECHNIQUE:	<i>22 hours maceration on the skins followed by presse method</i>
YIELD:	<i>3.5 tons/acre</i>
PRODUCTION SIZE:	<i>909 cases</i>
ALCOHOL:	<i>13.5%</i>
SWEETNESS:	<i>Bone dry</i>
AGING:	<i>Stainless steel</i>

VINTAGE	<i>2016</i>
CÉPAGE	<i>100% Pinot Noir</i>
TONS PER ACRE	<i>3.5</i>
MACERATION	<i>22 hours on the skin</i>
TECHNIQUE	<i>Presse method</i>
AGING	<i>4 months in stainless steel</i>
PRODUCTION	<i>909 cases</i>
SWEETNESS	<i>Bone dry</i>