

LE VIEUX PIN

Petit Blanc 2015

THE WINEMAKERS NOTES

Petit Blanc is a wine that is lithe but not light, fun, and free of heavy-handed winemaking. No new oak, no malolactic fermentation, no battonage, no nonsense. A wine that hits above its weight and delivers a strong quality to price ratio. A wine that you can readily open on a weeknight and pair with a variety of cuisine without putting a dent in your wallet.

The 2015 vintage of this unique blend is Sauvignon Blanc and Pinot Gris dominant. A few other aromatic varieties like Muscat Blanc and Viognier are in the blend making the whole greater than the sum of its parts. Stone and citrus fruit flavour elements are everywhere: apricot, peach, yellow plums, Meyer lemon and melon abound on both the nose and the palate, while there is a core citrus note throughout. The most attractive quality of the 2015 Petit Blanc is the phenomenal balance between the components while the alcohol is kept in check clocking in at a low 12.7%. The entry is round, focusing on the mid-palate while the finish is crisp and refreshing.

RECOMMENDED FOOD PAIRING

Petit Blanc is extremely versatile with virtually endless pairings. We enjoy an endive salad and a fruit and cheese plate on for a sunny Sunday brunch, or orange roughy, quinoa and bacon wrapped scallops on a Friday evening.

THE DETAILS

GRAPES IN BLEND:	<i>Sauvignon Blanc and Pinot Gris dominant, with a small percentage of Chardonnay, Muscat Blanc and Viognier in the blend.</i>
GROWN:	<i>Okanagan Valley</i>
VINEYARD:	<i>Various</i>
SOIL ORIGIN:	<i>Various</i>
YIELD:	<i>3.23 tons/acre</i>
PRODUCTION SIZE:	<i>790 cases</i>
ALCOHOL:	<i>12.7%</i>
SWEETNESS:	<i>Dry</i>
AGING:	<i>Stainless steel</i>

2015	
PETIT BLANC	
TONS PER ACRE	Average of 3.23
BLEND	Mostly Sauvignon Blanc and Pinot Gris
AGING	3 months
RAISED IN	Stainless steel
PRODUCTION	790 cases
SWEETNESS	Dry
12.7% alc./vol.	750 ml