

LE VIEUX PIN

Vaïla 2015



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 summer. The 2015 Vaïla sitting at a very sensible 13.2% 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 classic pairing.

THE DETAILS

GRAPES IN BLEND: *100% Pinot Noir*

GROWN: *Okanagan Falls, Westbank, Naramata Bench, Golden Mile area*

VINEYARD: *Various*

TECHNIQUE: *22 hours maceration on the skins followed by presse method*

YIELD: *3.47 tons/acre*

PRODUCTION SIZE: *815 cases*

ALCOHOL: *13.2%*

SWEETNESS: *Bone dry*

AGING: *4 months: 75% in stainless steel, 25% in neutral French oak barrels*

VINTAGE	<i>2015</i>
CÉPAGE	<i>100% Pinot Noir</i>
TONS PER ACRE	<i>Average of 3.4</i>
MACERATION	<i>22 hours on the skin</i>
TECHNIQUE	<i>Presse method</i>
AGING	<i>4 months in stainless steel</i>
PRODUCTION	<i>780 cases</i>
SWEETNESS	<i>Bone dry</i>