

# LE VIEUX PIN

## Vaïla 2017

### 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 2017 Vaïla sits at a perfect 12.4% alc./vol. (lowest in years) and presents a very pale salmon colour along with explosive aromas of rhubarb sorbet, pink grapefruit rind and the amazingly bright and crunchy red bramble fruit BC rosés are increasingly becoming known and famous for. Sunshine captured in a bottle.

### RECOMMENDED FOOD PAIRING

Charcuterie and artisan cheeses make for a classic pairing.

### THE DETAILS

GRAPES IN BLEND:	<i>100% Pinot Noir</i>
GROWN:	<i>31.7% Naramata Bench, 28.9% Okanagan Lake district, 27.4% Okanagan Falls, 12% Westbank</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>4.3 tons/acre</i>
PRODUCTION SIZE:	<i>1041 cases</i>
ALCOHOL:	<i>12.4%</i>
SWEETNESS:	<i>Bone dry</i>
AGING:	<i>4 months in stainless steel</i>

	
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