



# LE VIEUX PIN

## *Sauvignon Blanc 2019*

The 2019 Sauvignon Blanc is a hypothetical assemblage of the three distinct styles of Sauvignon Blanc: California's Fume Blanc, New Zealand Marlborough and Loire valley's Pouilly Fume.

Our Sauvignon Blanc comes together like an NFL playbook and shows that beautiful balance of gooseberry, herbaceous and green notes while the slight tropical side of this noble grape variety pokes its head out here and there with guava and passionfruit suggestions. Bergamot orange rind notes greet you on the nose. Tart orchard fruits come later in waves. The partial skin contact before pressing, along with the use of both stainless steel, neutral oak and a different élevage regime for each vessel, resulted in a complex wine that is a pleasure for both the palate and the intellect. A truly unique expression of Sauvignon Blanc that captures the spirit and sense of place of our celebrated wine region.

### 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.

GRAPES IN BLEND:	100% Sauvignon Blanc
GROWN:	Osoyoos Lake District and The Golden Mile
SOIL ORIGIN:	Varried
SOIL TYPE:	Varried
AGE OF VINES:	4 to 15, mostly in mid teens
YIELD:	Average of 5 tons/acre
PRODUCTION:	700 cases
ALCOHOL:	11.5%
SWEETNESS	Bone Dry
AGING:	5 months on lees: 76% stainless steel, 24% French oak of which 60% puncheons. No new oak.

