



# LE VIEUX PIN

## *Sauvignon Blanc 2020*

The 2020 Sauvignon Blanc is a hypothetical assemblage of the three distinct styles of Sauvignon Blanc: California Fumé Blanc, New Zealand Marlborough and Loire Valley Pouilly-Fumé.

### RECOMMENDED FOOD PAIRING

**Meat-based:** 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 favourites.

**Plant-based:** Falafels with cucumber and mint sauce or cucumber, avocado sushi rolls topped with mango or papaya and a guava or passionfruit vinaigrette sauce drizzle.

GRAPES IN BLEND:	100% Sauvignon Blanc
GROWN:	Osoyoos Lake District and The Golden Mile
SOIL ORIGIN:	Varied
SOIL TYPE:	Varied
AGE OF VINES:	5 to 16, mostly in mid teens
YIELD:	Average of 4.2 tons/acre
PRODUCTION:	650 cases
ALCOHOL:	12.5%
SWEETNESS	Bone Dry
BATTONAGE:	Twice a week for the first 2 months, then once a week



LE VIEUX PIN WINERY

5496 Black Sage Road, Oliver, BC Canada V0H 1T1 T. 250-498-8388