



LE VIEUX PIN

Vaïla Pinot Noir Rosé 2020

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 the summer. The 2020 Vaïla comes in at under 12.5% alc./vol. and as usual 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. Sunshine captured in a bottle.

RECOMMENDED FOOD PAIRING

Meat-Based: Charcuterie and Artisan Cheeses make for a delicious and classic pairing.

Plant-Based: A Tossed Baby-Greens Salad with Fresh Berries and Warmed Vegan Cultured Cheese on a summer day.

CÉPAGE:	95% Pinot Noir, 5% Syrah
GROWN:	Okanagan Valley
YIELD:	Average of 2.7 tons/acre
MACERATION:	23 hours on the skin
TECHNIQUE:	Presse method
AGING:	5 months in stainless steel
PRODUCTION:	650 cases
ALCOHOL:	12.4%
SWEETNESS:	Bone dry



LE VIEUX PIN WINERY

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