



LE VIEUX PIN

Roussanne 2020

Roussanne is a highly challenging noble variety that most growers won't touch with a 10-foot pole. A late ripener often picked after all the reds, makes it prone to many maladies that hit grape vines in the fall. Even in the cellar, it is fickle, prone to oxidation and other challenges for the winemaker. Much like Pinot Noir, when one musters up the courage its true character can show. Silk gloves are put on and the vines are manicured. Beguiling aromatics of flowery herbal tea, pleasant subtle bitterness of peach pits, cream, and honey accompany a wine that is full on the palate but has a solid spine of acidity to keep it away from becoming flabby.

RECOMMENDED FOOD PAIRING

Meat-Based: Lightly grilled spot prawns brushed with lemon butter or farrow salad with grilled peaches, shaved fennel & lime vinaigrette topped with some goat's cheese will dazzle your senses.

Plant-Based: Puffed quinoa salad with grilled peaches, shaved fennel and lime vinaigrette topped with caramelized pecans or a sweet potato & chickpea Buddha bowl are a couple of our recommendations for those plant-based foodies.

GRAPE VARIETY:	100% Roussanne
REGION:	Black Sage Bench
VINEYARD:	50% Le Vieux Pin, 50% Sev's vineyard
SOIL ORIGIN:	Glacio Fluvial fan
SOIL TYPE:	Mostly sandy loam with a few pockets of gravel loam
AGE OF VINES:	High single digits to low teens
YIELD:	Average of 2.6 tons/acre
PRODUCTION:	55 cases
ALCOHOL:	14.0%
SWEETNESS:	Dry
AGING:	11 months in 100% French oak punchons, 50% new
BATTONAGE:	Twice a week for the first 4 months, then once a week

