



# LE VIEUX PIN

## Sauvignon Blanc 2023

Grapefruit, Gooseberry, Guava,  
Lime, Mineral, Vibrant, Chiseled

The 2023 Sauvignon Blanc is a hypothetical assemblage of the three distinct styles of Sauvignon Blanc: California's Fumé Blanc, New Zealand Marlborough and Loire Valley's Pouilly-Fumé.

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. Brief 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.

The highlight of the 2023 Sauvignon Blanc is that extra layer of richness thanks to low yields and a warm growing season. While the acidity is high as always, the texture of the acid is rounder and the mid-palate is noticeably weightier. Compared the 2022, the fruit profile is riper and more on the tropical and orchard fruit end of the spectrum, compared to the previous vintage where the profile was more grassy, tart berries and lime. 2022 and 2023 Sauvignon Blanc are rather in contrast with one another, both lovely expressions of this noble variety but on different ends of the spectrum.

### 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:	South Okanagan's Golden Mile and Osoyoos Lake District
VINEYARD:	La Feuille d'Or Vineyard, Lumeno Vineyard
SOIL TYPE:	Varied
AGE OF VINES:	7-21 years old. Mostly in mid teens
YIELD:	Average of 3.7 tons/acre
PRODUCTION:	599 cases
ALCOHOL:	13.5%
SWEETNESS:	Dry
AGING:	43% in stainless steel, 15% in neutral French oak barrels, 42% in neutral puncheon. No new oak.

### LE VIEUX PIN WINERY

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

