



LE VIEUX PIN

Vaïla Pinot Noir Rosé 2023

Strawberry, Rhubarb, Grapefruit
Mineral, Earthy, Bright, Vibrant

2023 was another fantastic vintage for Rose and Pinot Noir (quality-wise, as quantity is way down). Vaïla is Made entirely 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 perfect for the summer. The 2023 Vaïla comes in at a low 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:	100% Pinot Noir
GROWN:	Okanagan Valley
AGE OF VINES:	Various - mostly late teens
YIELD:	Average of 3.6 tons/acre
MACERATION:	23 hours on the skin
TECHNIQUE:	Presse method
AGING:	6 months in Stainless Steel tank
PRODUCTION:	864 cases
ALCOHOL:	12.5%
SWEETNESS:	Dry

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



VINTAGE	2023
CÉPAGE	Pinot Noir
TONS PER ACRE	3.6
MACERATION	20 hours on the skin
TECHNIQUE	Presse method
AGING	6 months in stainless steel
SWEETNESS	Dry
PRODUCTION	864 cases