



LE VIEUX PIN

Sauvignon Blanc 2025

IN 7 WORDS:

Grapefruit, Gooseberry, Guava,
Passionfruit, Mineral, Full, Chiseled

The 2025 Sauvignon Blanc is an intentional assemblage inspired by three classic expressions of the variety: California's Fumé Blanc, Marlborough in New Zealand, and the Loire Valley's Pouilly-Fumé. Thoughtfully composed, it brings these influences together with precision and purpose.

The wine reveals a seamless balance of gooseberry, fresh-cut herbs, and lifted green notes, while subtle tropical hints of guava and passionfruit emerge in layers. Bergamot rind greets the nose, followed by waves of tart orchard fruit on the palate. Partial skin contact prior to pressing, combined with fermentation and élevage across stainless steel and neutral oak, adds texture and complexity. The result is a Sauvignon Blanc that engages both palate and intellect — a distinctive expression of place where no single inspiration dominates. Beautifully balanced upon release, it will shine in the early to mid term.

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:	63% Golden Mile, 37% Oosoyoos Lake District
VINEYARDS:	37% Lastella, 22.4% La Feuille D'Or, 40.6% H&I Farm
YIELD:	Average of 4.8 tons/acre
PRODUCTION:	750 cases
ALCOHOL:	13%
SWEETNESS:	Dry
AGING:	6 months on lees, 66% stainless steel, 34% French oak barrels and puncheon, 0% new
BATTONAGE:	twice a week for the first two months then once a week



LE VIEUX PIN WINERY

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