



# LE VIEUX PIN

## Vaïla Pinot Noir Rosé 2025

IN 7 WORDS:

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

Crafted using the traditional press method, this rosé is made from gently pressed Pinot Noir and aged entirely in stainless steel. It is not a by-product of red wine production. Every decision in the vineyard — from canopy management to harvest timing — was made with the sole intention of creating a rosé of precision, elegance, and finesse.

Vaïla is serious yet playful, delicate yet expressive — a wine made for summer. The 2025 vintage arrives at a modest alcohol level, displaying its signature pale salmon hue. Aromas of rhubarb sorbet and pink grapefruit rind leap from the glass, followed by the bright, crunchy red fruit character that BC rosés are increasingly celebrated for. Quite simply, it is 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 – Skaha Bluff, OK Falls, Oliver
VINEYARD:	53.1% Parker, 38.3 Nathan Philips, 8.6 % Meliora
YIELD:	Average of 4.6 tons/acre
MACERATION:	23 hours on the skin
TECHNIQUE:	Presse method
AGING:	6 months in stainless steel
PRODUCTION:	1057 cases
ALCOHOL:	12.5%
SWEETNESS:	Dry

