



# LE VIEUX PIN

## *Cuvée Dorée 2019*

2019 is the inaugural year for the release of Cuvée Dorée. Think of our classic Ava blend, but aged twice as long and none aged in concrete or stainless: all Fench oak of the standard 225L and larger 500L puncheons. Take the Ava profile, make it richer, fuller, rounder, and more sultry. There is serious mid-palate weight here and a finish that is, frankly, monumental. This wine is proof in the pudding that Canada's only pocket desert perfectly suits these late-ripening Rhone originating white noble grapes. The South Okanagan Valley may one day be a legitimate challenger for the best place on earth to grow them.

### RECOMMENDED FOOD PAIRING

**Meat-based:** Herb-crusted quail or chicken with cornbread stuffing served with apricot jus or a side dish of roasted potatoes in herb de Provence.

**Plant-based:** A mild spicy noodle dish like Pad Thai or even a mixed vegetable stir fry would pair perfectly

GROWN:	Black Sage Bench
CÉPAGE:	64.5% Roussanne, 23.7% Marsanne, 11.8% Viognier
VINEYARD:	50.6% Sev's, 49.4% Le Vieux Pin
SOIL ORIGIN:	Glacio fluvial fan
SOIL TYPE:	Mostly sandy loam with few pockets of gravel loam
AGE OF VINES:	13-18 year old vines
YIELD:	Average of 3.4 tons/acre
AGING:	16 months in French oak barrels, 52% puncheon, 38% new
BATONNAGE:	Twice a week for the first 4 months, then once a week
PRODUCTION:	211 cases
SWEETNESS:	Dry
ALCOHOL:	13.8%



LE VIEUX PIN WINERY

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