

LE VIEUX PIN

Petit Blanc 2017

THE WINEMAKERS NOTES

Petit Blanc is a wine that is lithe but not light. It is fun and free of heavy-handed winemaking. No new oak, no malolactic fermentation, no battonage, no-nonsense. A wine that hits way above its weight and delivers a strong quality/price ratio. A wine that can readily be opened on a weeknight guilt free and pair with a variety of cuisine without putting a dent in your wallet.

The 2017 vintage of this unique blend is Sauvignon Blanc, Pinot Gris, Viognier and Chardonnay (unoaked) dominant. Few other aromatic varieties like Muscat, Marsanne and Roussanne are in the blend making the whole greater than the sum of its parts. Green Citrus fruit, gooseberries, currants and touch of tropical fruits greet you on the nose. While orchard fruits are tasted on the mid-palate, the finish and the core of this wine is citrus and floral dominant.

RECOMMENDED FOOD PAIRING

Petit Blanc is extremely versatile with virtually endless pairings. We enjoy an endive salad and a fruit and cheese plate during a sunny Sunday brunch, Tuesday Sushi take-out dinner or bacon wrapped scallops on a Friday evening.

THE DETAILS

GRAPES IN BLEND:	<i>33.3% Sauv Blanc, 25.9% Pinot Gris, 24% Chardonnay, 7.4% Viognier, 5.2% Muscat, Roussanne 2.3%, Marsanne 1.46%</i>
GROWN:	<i>63% Golden Mile, 17.85% Okanagan Lake district, 13.4% Naramatta, 5.75% Black sage bench</i>
VINEYARD:	<i>Various</i>
AGE OF VINES:	<i>5-30 year old vines, most in their late teens</i>
SOIL ORIGIN:	<i>Various</i>
YIELD:	<i>4 tons/acre</i>
PRODUCTION SIZE:	<i>809 cases in 750ml</i>
ALCOHOL:	<i>12.2%</i>
SWEETNESS:	<i>Dry</i>
AGING:	<i>4 months on the lees in Stainless Steel</i>

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