



# LE VIEUX PIN

## *Petit Blanc 2018*

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 guilt-free on a weeknight and paired with a variety of cuisine without putting a dent in your wallet. Petit Blanc hits that sweet spot of catering to those who are new to wine while holding the interest of seasoned drinkers.

The 2018 vintage of this unique blend is Sauvignon Blanc, Pinot Gris, and Chardonnay (unoaked) dominant. Few other aromatic varieties like Muscat, Viognier, Marsanne and Roussanne in the blend, make 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 mineral 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 Wednesday.

GRAPES IN BLEND: Sauvignon blanc, Pinot Gris, Chardonnay

GROWN: Okanagan Valley

VINEYARD: Various

SOIL ORIGIN: Various

AGE OF VINES: 6-31 year old vines. Most in their late teens

YIELD: Average of 4.0 tons/acre

PRODUCTION: 1630 cases in 750ml, 350 cases in 375ml

ALCOHOL: 12%

SWEETNESS: Dry

AGING: 3 months on the lees in Stainless Steel

LE VIEUX PIN WINERY

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