



LE VIEUX PIN

Roussanne 2017

Our second ever single varietal bottling of Roussanne to date and a measly 50 cases output. Roussanne is a highly challenging noble variety that most growers won't touch with a 10-foot pole. A late ripener often picked after all the reds, it makes it prone to many maladies that hit grape vines in fall. Even in the cellar, it is fickle, prone to oxidation and other challenges for the winemaker. Much like Pinot Noir, when one musters up the courage, silk gloves are put on and the vines are manicured, beguiling aromatics of flowery herbal tea, pleasant subtle bitterness of pit of a peach, cream and honey accompany a wine that is full on the palate but has a solid spine of acidity to keep it away from becoming flabby.

RECOMMENDED FOOD PAIRING

Spot prawn Ceviche or quinoa salad of dried peaches, apricots, lime/lemon zest and ricotta cheese will surely dazzle your senses.

GRAPE VARIETY:	100% Roussanne
REGION:	Black Sage Bench
VINEYARD:	Le Grand Pin
SOIL ORIGIN:	Glacio Fluvial fan
SOIL TYPE:	Mostly sand and clay with a few pockets of gravel loam
AGE OF VINES:	9 years old
YIELD:	Average of 2.5 tons/acre
PRODUCTION:	50 cases
ALCOHOL:	13.60%
AGING:	9 months in French oak barrels, 0% new
BATTONAGE:	Twice a week for the first 4 months, then once a week



LE VIEUX PIN WINERY

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