



LE VIEUX PIN

Sauvignon Blanc 2022

Grapefruit, Gooseberry, Guava
Jalapeno, Lime, Mineral, Refreshing

The 2022 Sauvignon Blanc is a hypothetical assemblage of the three distinct styles of Sauvignon Blanc: California's Fumé Blanc, New Zealand Marlborough and Loire Valley's Pouilly-Fumé.

Our Sauvignon Blanc comes together like an NFL playbook and shows that beautiful balance of gooseberry, herbaceous and green notes while the slight tropical side of this noble grape variety pokes its head out here and there with guava and passionfruit suggestions. Bergamot orange rind notes greet you on the nose. Tart orchard fruits come later in waves. The partial skin contact before pressing, along with the use of both stainless steel, neutral oak and a different élevage regime for each vessel, resulted in a complex wine that is a pleasure for both the palate and the intellect. A truly unique expression of Sauvignon Blanc that captures the spirit and sense of place of our celebrated wine region.

RECOMMENDED FOOD PAIRING

Meat-based: Oysters on the half shell topped with lemon and pepper-infused vodka or frisée salad dressed with lardon and a soft boiled quail's egg are some of our favourites.

Plant-based: Falafels with cucumber and mint sauce or cucumber, avocado sushi rolls topped with mango or papaya and a guava or passionfruit vinaigrette sauce drizzle.

GRAPES IN BLEND:	100% Sauvignon Blanc
GROWN:	South Okanagan
VINEYARD:	36% Kaur Vineyard, 31% Lumeno Vineyard, 19% La Feuille d'Or Vineyard, 14% Iversen Vineyard
SOIL TYPE:	Varied
AGE OF VINES:	7 - 21 years old
YIELD:	Average of 4.9 tons/acre
PRODUCTION:	767 cases
ALCOHOL:	11.00%
SWEETNESS:	Dry
AGING:	50% in French oak, 3% new, 65% puncheon, 50% stainless steel
BATTONAGE:	Twice a week for 3.5 months



LE VIEUX PIN WINERY

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