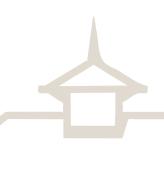
## LE VIEUX PIN Naïla 2017



## THE WINEMAKERS NOTES

Made with the "presse method" this rosé is produced from the gently pressed juice of Pinot Noir grapes and entirely steel tank aged. It is a serious, yet fun, delicate wine absolutely perfect for summer. The 2017 Vaïla sits at a perfect 12.4% alc./vol. (lowest in years) and presents a very pale salmon colour along with explosive aromas of rhubarb sorbet, pink grapefruit rind and the amazingly bright and crunchy red bramble fruit BC rosés are increasingly becoming known and famous for. Sunshine captured in a bottle.

## RECOMMENDED FOOD PAIRING

Charcuterie and artisan cheeses make for a classic pairing.

## THE DETAILS

100% Pinot Nois GRAPES IN BLEND:

31. The Nasamata Bench, GROWN:

28.9% Ovorpos Lake district, 27.4 % Okanagan Falls, 12% Westbank

VINEYARD: Narious

AGE OF VINES: Mostly in mid-teens

TECHNIQUE: 22 hours maceration on the skins followed by presse method

YIELD: 4.3 tons/acre

PRODUCTION SIZE: 1041 cases

12.4% ALCOHOL:

Bone dry SWEETNESS:

4 months in Stainless steel AGING:



CÉPAGE TONS PER ACRE MACERATION 22 hours on the sk TECHNIQUE Press method AGING 4 months in stainless steel PRODUCTION 1041 cases SWEETNESS