



2009 Petit Blanc

The Winemaker's Notes

In life, one should always have a clear objective or goal. In the case of Petit Blanc, the goal was to make a wine that was light, fun, and free of heavy handed winemaking. The sum is truly greater than the parts with a unique blend of chardonnay, petit blanc viognier, sauvignon blanc and roussanne. Tropical notes are everywhere, mango, peach, passion fruit, and melon, but the most attractive part of the 2009 Petit Blanc is the rich mouth feel.

The palate is lively, refreshing, and balanced with a nice weight showing apple pie, white peach, and lemon. Perfect for any occasion, which was our intention in creating this wine.

Food Pairing

The refreshing yet fuller mouth feel of this wine will pair with dishes that contain a hint of spice or sugar. A tomato and feta cheese salad tossed with lemon, oil, and fresh cracked pepper will have this wine singing.

The Details

Grape Variety:	Chardonnay, Pinot Blanc, Viognier, Sauvignon Blanc, Roussanne
Region:	Okanagan
Vineyard:	Blend from various vineyards
Soil Type:	Varied
Age Of Vines:	6-40 years
Harvest Date:	Varied
Yield:	Average of 3 tons/acre
Production Size:	600 cases
Residual Sugar:	2 g/l
Alcohol:	13.2%
Aging:	Stainless
Case Size:	12 x 750ml
CSPC Code:	132654
Availability:	Spring 2010

2009
PETIT BLANC
BC VQA Okanagan Valley

The sum is truly greater than the parts.
The blending of different vinifera grape varieties has been a part of winemaking for several millennia. As such, we decided to fuse several unlikely suspects to create a unique, crisp, and beautifully aromatic white.

