



LE VIEUX PIN

2009 Sauvignon Blanc

THE WINEMAKER'S NOTES

We source the fruit for this wine from the steep north facing slopes of our Lumeno vineyard by Osoyoos Lake, the south west facing slopes near Dead Mans Lake in Oliver, and North Oliver. Stringent canopy management and timely leaf removal has resulted in a spectrum of varietal characteristics from tropical fruit flavours to classic gooseberry and grass. The cool nights of the Okanagan provide great natural acidity and structure while keeping the fruit profile zesty and vibrant. Borrowing a little old world flair from Didier Dagueneau, we used partial oak ferment and aging, extended lees contact and occasional battonage for added complexity and texture.

FOOD PAIRING

Grilled oysters in the half shell topped with lemon and garlic or Frisee salad dressed with lardon and a soft boiled egg will compliment the sophisticated flavours within this wine.

THE DETAILS

GRAPE VARIETY:	<i>Sauvignon Blanc</i>
REGION:	<i>Osoyoos & Oliver</i>
VINEYARD:	<i>Lumeno, Stevens, Freeman</i>
SOIL TYPE:	<i>Mostly Gravel, Shale, Clay</i>
AGE OF VINES:	<i>4-16 years (most older than 9 years)</i>
HARVEST DATE:	<i>September 15 & 22, 2009</i>
YIELD:	<i>1.9 tons/acre</i>
PRODUCTION SIZE:	<i>287 cases</i>
RESIDUAL SUGAR:	<i>2.4 g/l</i>
ALCOHOL:	<i>13.7%</i>
AGING:	<i>Stainless & 27% aged 4 months in French oak and Acacia barrels</i>
CASE SIZE:	<i>12 x 750ml</i>
CSPC CODE:	<i>775106</i>
AVAILABILITY:	<i>Spring 2010</i>

2009 Sauvignon Blanc BCVQA Okanagan Valley

*Inspired by the late Didier Dagueneau; we crafted this wine from the fruit of our steep **steep** block which gave us tropical flavors, while our vineyard in Oliver gave us the crisp acidity. Throw in extended lees contact and partial oak fermentation and the result is this balance of complex and fresh that's just right.*



LE VIEUX PIN

Sauvignon Blanc

VINTAGE	<i>2009</i>
REGION	<i>Okanagan Valley</i>
SUB REGION	<i>Oliver & Osoyoos</i>
SOIL	<i>Gravel, Shale, Clay</i>
TONS PER ACRE	<i>1.9</i>
AGING	<i>Stainless Steel/27% French oak</i>
SWEETNESS	<i>Dry</i>
PRODUCTION	<i>287 cases</i>
WINEMAKER	<i>James Cambridge</i>

CONCORDIA UNIVERSITY LIBRARY