



LE VIEUX PIN

2009 Vaïla

THE WINEMAKER'S NOTES

Made through the old Burgundian method of Saignée (literally to Bleed) this rosé is produced from free run juice and entirely steel tank aged. It is a fun, yet delicate wine absolutely perfect for the summer. The 2009 Vaïla starts with a lighter hue and the flavour profile leans towards earth and straw, yet this wine still showcases the amazing bright red fruit BC rosés are becoming known for. The nose bursts with layers of ripe strawberry, cherries, melon, and spice. The palate is both dry and delicate, delivering full notes of spice, cordial cherry, and marzipan. Vaïla is completed with long and lingering flavours of plum and strawberry. On the nose lemon zest, passion fruit, citrus, and mown hay. Nicely balanced with great mid-palate weight.

FOOD PAIRING

Charcuterie and artisanal cheeses make for a classic pairing but herb roasted chicken with seasonal vegetables and pan drippings is a favorite.

THE DETAILS

GRAPE VARIETY:	<i>Pinot Noir</i>
REGION:	<i>Oliver, Black Sage Bench</i>
VINEYARD:	<i>Happy, Vineyard</i>
SOIL TYPE:	<i>Sandy Loam</i>
AGE OF VINES:	<i>10 years old</i>
HARVEST DATE:	<i>September 21st, 2009</i>
YIELD:	<i>2.33 tons/acre</i>
PRODUCTION SIZE:	<i>315 cases</i>
RESIDUAL SUGAR:	<i>0.3 g/l</i>
ALCOHOL:	<i>13.4%</i>
AGING:	<i>5 months stainless steel</i>
CASE SIZE:	<i>12 x 750ml</i>
CSPC CODE:	<i>928345</i>
AVAILABILITY:	<i>Spring 2010</i>

2009 *Vaïla*
BC VQA Okanagan Valley
Pinot Noir Rosé

Using the old Burgundian method of Saignée, we turned their pressed grapes into free-run juice. With no interference from oak the juice was hand crafted into a wine that simply expresses the feminine elegance of Pinot Noir.



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Vaïla

VINTAGE	<i>2009</i>
REGION	<i>Okanagan Valley</i>
SUB REGION	<i>Oliver</i>
SOIL	<i>Sandy Loam</i>
TONS PER ACRE	<i>2.33</i>
AGING	<i>Stainless Steel</i>
SWEETNESS	<i>Dry</i>
PRODUCTION	<i>315 cases</i>
WINEMAKER	<i>James Cambridge</i>

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