

INTRIGUING ARCHITECTURE – AND WINE - AT LE VIEUX PIN



LE VIEUX PIN

Bienvenue!

Welcome to Le Vieux Pin, named after the old pine on the North-West corner of our vineyard. We make our wines in the French tradition but with the latest in equipment and technique. We also grow organically and sustainably as we believe purity of grape leads to purity of wine. And that's why we embarked on this adventure.

To make the wines we dream of making.

À votre santé!



Winemaker James Cambridge

Ensnconced in the French barn style winery at the north end of Black Sage Road, the architecture at Le Vieux Pin is intriguing. Because of the extreme measures taken to ensure quality, the wine is also extraordinary. These include strict hand sorting of berries on double tables with 12-15 on the line and ridiculously low crop loads.

That is where new Winemaker James Cambridge and Vineyard Manager Harold Gaudy come in. With oodles of experience in the Okanagan and Niagara, James focuses on the winery operation while Harold oversees grape growing using environmentally sustainable practices.

Our tasting comprised wines currently available:

☞ 2006 Péréigée \$45.00

Very fine Pinot Noir is made in a light, delicate style from grapes grown in sandy soil. The forward nose suggests cherry, raspberry and plum with earth and cloves. Ethereal and elegant, the palate exhibits flavours of cherry, earth, cloves and beetroot cushioned by soft, silky tannins.

☞ 2005 Belle Pinot Noir \$45.00

From grapes planted in heavy, granite soils, this age-worthy Pinot Noir is darker, more intense. It features jammy plum and cherry fruit, a note of cranberry, plus beetroot and mineral, supported by dry, puckery tannins.

These wines, currently in tank or oak, will be released this spring:

☞ 2008 Aurore Sauvignon Blanc

Partially barrel fermented and has it all – grapefruit, kiwi, gooseberry, tropical fruit, hints of mineral and grass, plus a streak of acidity. Both vineyard management and winemaking techniques for this wine were inspired by the late great king of Sauvignon Blanc: Didier Dagueneau. This includes partial leaf removal to expose the bunches so the pyrazine (grassy) flavors in the Sauvignon Blanc get transformed to tropical flavors; some skin contact in the winery; partial oak ferment and aging; extended lees contact.

☞ 2008 Céleste Chardonnay

Made from franc de pied (own rooted vines) from a vineyard in the Golden Mile using 26-year-old Chardonnay musqué (muscat) clones. Partially aged in oak, it offers grilled pineapple, orange blossom, toasted oak and roasted hazelnut flavours.

Le Vieux Pin is open to the public, but because of limited space, an appointment is recommended.

~Michael Botner



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