

LE VIEUX PIN *Équinoxe Syrah 2009*

THE WINEMAKER'S NOTES

Équinoxe: equal day, equal night. Equal old world, equal new world.

In contrast with 2008, the 2009 vintage was hot from the get go and the sun shone until the early frost in the second week of October.

The resulting wines show riper fruit, rounded acidity, slightly higher alcohol levels and other characteristics associated with a warm vintage.

The 2009 Équinoxe Syrah is comprised of fruit grown in 2 sub appellations within the South Okanagan Valley; both have predominantly sandy based soil.

In 2009 the Équinoxe Syrah perfectly and effortlessly combines elements of both old world and new world. The heat of the desert days gives us lushness, exuberance and comfort; the cool desert nights give us balanced natural acidity and elegance.

RECOMMENDED FOOD PAIRING

Centuries ago the black pepper spice trade launched voyages, wars and epic tales. A white and black pepper lamb or veal stew will find and accentuate the peppery notes in the wine to create a dramatic celebration of pepper. Cassoulet is another classic and seamless pairing.

ACCOLADES AND REVIEWS

93 Points - John Szabo (Master Sommelier): "Wow. First class Syrah here, a big step up from the Le Vieux Pin's already very good "regular" Syrah. This has incredibly dense and complex flavours spanning the spectrum from smoke and tar to ripe but not jammy fruit, garrigue, liquorice, faded roses and violets, and top notch dark chocolate. The palate is really well balanced and poised, with terrific flavour intensity without excessive extraction, just well-managed tannins and juicy acidity, leading into a long, long finish. Absolutely terrific and highly inviting now, but likely best 2014-2020."


93 Points - David Lawrason: "This is terrific! One of those rich, molten Syrahs that slips and slides its way from start to finish. The nose is a bit reserved but still shows lovely pepper, licorice/caraway, black olive/berry fruit and B.C. sage. The length is excellent. This wine is exquisite! Best 2014 to well beyond 2020."

95 Points - John Schreiner: "This is a ripe red made from grapes grown around 1.5 tons an acre. It starts with an intriguing aroma of red liquorice, pepper and raw steak. On palate, there are generous flavours of plums, black cherries and red liquorice. The texture is full, rich and elegant."

THE DETAILS

GRAPE VARIETY:	<i>Mostly Syrah with few percent Vignoles co-ferment</i>
REGION:	<i>South Okanagan, Black Sage Bench, South Okanagan, B.C., Canada</i>
VINEYARD:	<i>Stags, Lavender Ridge</i>
SOIL TYPE:	<i>White silica sand, sandy loam</i>
AGE OF VINES:	<i>Between 5 and 10</i>
HARVESTED:	<i>Sept 30, Oct 1, Oct 2, Oct 6, Oct 12</i>
YIELD:	<i>1.5 tons per acre</i>
PRODUCTION SIZE:	<i>160 cases</i>
SWEETNESS:	<i>Dry</i>
ALCOHOL:	<i>14.8%</i>
AGING:	<i>18 months in French oak, 72% new</i>

2009 Équinoxe Syrah
BC VQA OKANAGAN VALLEY
*The complexity and elegance
of the old world
The exuberance and lush fruit
of the new world
The best expression of our region
seamlessly integrated, challenging
the best around the world as the
highest expression of this noble grape.*

	
LE VIEUX PIN	
<i>Équinoxe Syrah</i>	
REGION	<i>Okanagan Valley</i>
SOIL	<i>clay & gravel/mulchy sandy</i>
GROWN	<i>Okanagan Lake District / Black Sage Bench</i>
AGING	<i>18 months in French oak, 72% new</i>
PRODUCTION	<i>160 cases</i>
CLARIFICATION	<i>unfined & unfiltered</i>
VINTAGE	<i>2009</i>
14.8% alc/vol	750 ml