

# LE VIEUX PIN

# Équinoxe Syrah 2011

## THE WINEMAKER'S NOTES

2011 was a long and cool growing season without the extreme daytime heat the South Okanagan is known for. This resulted in grapes that achieved full phenolic ripeness at record low sugar levels (and thus low alcohol levels). South Okanagan had an amazing fall with mild weather which gave us the luxury of a seven week long picking window. 2011 goes into the history book as an atypical, yet very welcome vintage.

The 2011 Equinoxe Syrah is our flagship wine and a wine that captures the unique characteristics of South Okanagan: Heat of the desert days married with the cold of desert nights. 2011 Equinoxe Syrah is a very complex wine with an intensely aromatic nose that has spices, black and white pepper and floral notes all jump out of the glass. The palate is all silk and laces with a solid ripe core of smooth tannins and balanced acidity. A wine that seduces with its refined character and elegance rather than sheer volume or power.

## REVIEWS

**John Schreiner** – This will not be released until October, 2014, even if it is already drinking well. The wine begins with aromas of menthol, balsam wood and cherries. It has gamey rare meat flavours, along with notes of cherry, raspberry and blackberry and with white pepper and spice on the finish. The alcohol is just 12.9%, perhaps enhancing the elegance of the wine. (93 - 95 points)

## RECOMMENDED FOOD PAIRING

Centuries ago the black pepper spice trade launched voyages, wars and epic tales. Today we suggest trying a black pepper crusted New York Steak paired with this wine to fill the air with all that peppery goodness.

## THE DETAILS

GRAPE VARIETY:	<i>Mostly Syrah with around 1% viognier co-ferment</i>
REGION:	<i>North Okanagan, Black Sage Bench, Okanagan Lake District</i>
VINEYARD:	<i>Crowley, Le Grand Pin, Dead Man</i>
SOIL TYPE:	<i>Glacia Fluvial Fan: Varied</i>
AGE OF VINES:	<i>6 to 11</i>
YIELD:	<i>2.9 tons/acre</i>
PRODUCTION SIZE:	<i>268 cases of 750ml, 60 cases of 375ml, with handful of magnums and double magnums</i>
ALCOHOL:	<i>12.9%</i>
AGING:	<i>In French oak barriques, 400L and 500L Puncheons for 18 months, 38% new</i>

REGION	<i>Okanagan Valley</i>
TONS PER ACRE	<i>2.9</i>
GROWN	<i>North Okanagan, Black Sage Bench, Okanagan Lake District</i>
SOIL	<i>varied</i>
AGING	<i>French oak, 18 months, 38% new</i>
PRODUCTION	<i>268 cases</i>
CLARIFICATION	<i>unfined &amp; unfiltered</i>
VINTAGE	<i>2011</i>
12.9% alc/vol	750 ml