

# LE VIEUX PIN

# 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 Syrah is comprised of fruit grown in all four sub appellations in the South Okanagan Valley. A traditionally made Syrah in that sense, as the sum is considered greater than the parts (lieux-dits trumping single cru ala Chez Jamet, JL Chave, Clape). The resulting effort is a very complex wine with medium garnet colour. Despite the relative youth of the vines the finished wine continues to surprise us and captivate our imagination from vineyard to bottle.

While it combines elements of both the old and new world, our Syrah leans more toward what you would expect from France's Rhone Valley - hence the name. The wine is nuanced, elegant and refined. Black peppercorn, game meat, a mélange of wild berries, bacon and smoke form the aromatic and flavour profiles of this wine. There is something more perfumed and high toned about the 2011 vintage that marks the uniqueness of the 2011 growing season.

## REVIEWS


**John Schreiner** – For release in the spring of 2014, this is an elegant Rhone-style red with only 12.7% of alcohol. The wine begins with aromas of white pepper and floral berry aromas. On the palate, there are flavours of cherry and blackberry. The wine is medium-bodied but the flavours are ripe. (90 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>100% Syrah</i>
REGION:	<i>Golden Mile, Black Sage Bench, North Okanagan and Okanagan Lake District</i>
VINEYARD:	<i>Dead Man, Le Grand Pin, Crowley, Stagg's, Casmen</i>
SOIL TYPE:	<i>Glacia Fluvial Fan: Varied</i>
AGE OF VINES:	<i>6 to 11</i>
YIELD:	<i>3.2 tons/acre</i>
PRODUCTION SIZE:	<i>374 cases of 750ml, 60 cases of 375ml</i>
ALCOHOL:	<i>12.7%</i>
AGING:	<i>In French oak barriques, 400L and 500L Puncheons for 18 months, 27% new</i>

	
REGION	<i>Okanagan Valley</i>
TONS PER ACRE	<i>3.2</i>
GROWN	<i>South Okanagan</i>
SOIL	<i>glacia fluvial, varied</i>
AGING	<i>French oak, 18 months, 27% new</i>
PRODUCTION	<i>374 cases</i>
CLARIFICATION	<i>unfined &amp; unfiltered</i>
VINTAGE	<i>2011</i>
12.7% alc./vol.	750 ml