LE VIEUX PIN

Équinare Szrah 2014

THE WINEMAKERS NOTES

Équinoxe: equal day, equal night. Equal heat of the day, equal cold of the night. Equal new world, equal old world. The 2014 Équinoxe Syrah is comprised of fruit grown in various sub-appellations in the South Okanagan Valley: the Black Sage Bench and Osoyoos West Bench, East Bench and Lake District. A traditionally made Syrah in the sense that the sum is considered greater than the parts (lieu-dit trumping single cru à la Chez Jamet, JL Chave, Clape). The resulting effort is a very complex wine with a medium+ garnet colour that perfectly and effortlessly combines elements of both old world and new world styles. This monumental wine is at the same time feminine and masculine – it has grace and power, spice and florals, game and savoury notes. Yin and yang come together to showcase a perfectly balanced Syrah.

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:	100% Syrah
REGION:	Black Sage Bench and Gorgoos East Bench
VINEYARD:	Crowly, Le Grand Din, Stagg's
SOIL TYPE:	Varied
Age of Vines:	Between 9 to 14 years old
YIELD:	Average of 2.1 tons/acre
PRODUCTION SIZE:	242 cases of 750ml, 36 magnesons, 6 double magnesons
Alcohol:	14.60%
CLARIFICATION:	Alnfined, lightly filtered
Aging:	In 100% French oak bassels and puncheons, 56% new

LE VIEUX PIN Équinose Srrah

VINTAGE 201	14	
GROWN 24% Bla	ck Sage Bench	
	Lake district	
Tons per Acre 2.1		
Cépage	Szpah	
CLARIFICATION Alufined, lightly filtered		
AGING 100% French oak barrels, 56% new		
PRODUCTION 242	cases	