LE VIEUX PIN

Équinoxe Szrah 2015

THE WINEMAKERS NOTES

Équinoxe: equal day, equal night. Equal heat of the day, equal cool of the night. Equal new world, equal old world.

The 2015 Equinoxe Syrah is comprised of fruit grown in a couple of sub-appellations in the South Okanagan Valley: The Black Sage Bench and Osoyoos East Bench. A traditionally made Syrah in the sense that 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 a dark garnet colour that perfectly and effortlessly combines elements of both the old world and the 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. 2015 vintage in particular warrants extended cellar ageing thanks to very low yields and the quality of tannins in 2015. Drink your 2013 and 2016 before 2014 and 2015.

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 Borgoos East Bench

VINEYARD: Crowly, Le Grand Din, Stagg's

SOIL TYPE: Varied

AGE OF VINES: Between 9 to 14 years old

YIELD: Average of 2.7 tons/acre

PRODUCTION SIZE: 334 cases

ALCOHOL: 14.3%

CLARIFICATION: Alufined, lightly filtered

AGING: 19 months in 100% French oak bassels

and puncheons, 5 Plo new

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	LE VIEUX PIN
Vintage	Équinoxe Szrah
GROWN _	24% Black Sage Bench 76% Avazoos Lake district
TONS PER	

TONS PER ACRE 2.7

CÉPAGE 100 lo Seprah

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