



LE VIEUX PIN

Équinoxe Syrah 2016

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

The 2016 Equinoxe Syrah is comprised of fruit grown in multiple plots throughout the South Okanagan Valley. 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 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, gamy and savoury notes. Yin and yang come together to showcase a perfectly balanced Syrah. 2016 vintage in particular warrants extended cellar aging thanks to abundant fruit concentration and structure given to us by the classic conditions of 2016 growing season. Thank you mother nature!

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 and celebration of the world's single greatest spice.

GRAPE VARIETY:	100% Syrah
REGION:	South Okanagan
VINEYARD:	Various
SOIL ORIGIN:	Varied
SOIL TYPE:	Varied
AGE OF VINES:	Most in their teens
YIELD:	Average of 3.5 tons/acre
PRODUCTION:	292 cases
ALCOHOL:	14.70%
CLARIFICATION:	Unfined, very lightly coarse filtered
AGING:	19 months in French oak barrels, 58% new



LE VIEUX PIN WINERY

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