



LE VIEUX PIN

Équinoxe Syrah 2017

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

The 2017 Équinoxe 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. 2017 vintage is more readily drinkable than the last few releases, thanks to the nature of the growing season. We plan on drinking our 2017 before 2014-2016 vintages.

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 worlds 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 3.3 tons/acre
PRODUCTION:	202 cases
ALCOHOL:	13.90%
CLARIFICATION:	Unfined, very lightly coarse filtered
AGING:	18 months in French oak barrels, 48% new

LE VIEUX PIN WINERY

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