



LE VIEUX PIN

Équinoxe Syrah 2018

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

The 2018 Équinoxe Syrah, as in the past, 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 its 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. 2018 vintage is medium to medium+ in body and is more readily drinkable than the last few releases. We plan on drinking our 2018 before 2014-2016 vintages.

RECOMMENDED FOOD PAIRING

Centuries ago, the black pepper spice trade launched voyages, wars, and epic tales.

Meat-Based: We suggest a seared New York steak paired with peppercorn sauce to fill the air with peppery goodness to celebrate the world's single greatest spice.

Plant-Based: Portobello mushroom burger with pepper-garlic aioli or marinated tempeh steak with mushroom and peppercorn gravy is incredible too.

CÉPAGE:	99% Syrah, 1% Viognier co-ferment
GROWN:	63% Osoyoos lake District, 37% Black Sage Bench
VINEYARD:	38.6% Le Faucon, 26% Le Grand Pin, 24.4% Le Verger, 11% Crowley
AGE OF VINES:	Mostly in their teens
SOIL ORIGIN:	Varied
SOIL TYPE:	Varied
YIELD:	Average of 3.5 tons/acre
PRODUCTION:	291 cases
ALCOHOL:	14.4%
CLARIFICATION:	Unfined, very lightly coarse filtered
AGING:	18 months in French oak barrels, 11% new

LE VIEUX PIN WINERY

5496 Black Sage Road, Oliver, BC Canada V0H 1T1 T. 250-498-8388

