



# LE VIEUX PIN

## Équinoxe Viognier 2018

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

The second-ever release of a 100% Viognier wine from Le Vieux Pin. After nearly a decade of growing these precious grapes, we finally realized the potential of a very special subplot we are growing these vines on. A measly single puncheon (56 cases) output only, but wow wow wow. A wine full of oomph and surprises. The Nose is a myriad of crushed rocks mingling with exotic tropical notes and equally exotic floral nectars. There is an intriguing saline note in the wine which keeps the fruit/floral dance composed and restrained. On the palate, the wine enters with lushness but quickly pulls back with a solid spine of acidity and dry extract. Never overbearing nor lacking. Équinoxe Viognier is a wine that manages to hit that sweet spot of taking the very best of both the old world and the new world. Salut!

### RECOMMENDED FOOD PAIRING

Smoked Salmon and tropical fruit sushi rolls are a favourite pairing. Pan-fried Veal in cream, morel and Provencal herbs sauce is another winner.

GRAPE VARIETY:	100% Viognier
REGION:	Black Sage Bench
VINEYARD:	Le Grand Pin
SOIL ORIGIN:	Glacio Fluvial fan
SOIL TYPE:	Mostly sand and clay with few pockets of gravel loam
AGE OF VINES:	10 years old
YIELD:	Average of 3.9 tons/acre
PRODUCTION:	56 cases
ALCOHOL:	13.90%
SWEETNESS:	Dry
AGING:	9 months in a single re-used French oak puncheon
BATTONAGE:	Twice a week for the first 4 months, then once a week



LE VIEUX PIN WINERY

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