



LE VIEUX PIN

Équinoxe Viognier 2019

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

The third 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 sub plot we are growing these vines on. A measly single barrel (22 cases) output only, but what a jewel of a wine. The Nose is a myraid of cruched rocks mingling with exotic tropical notes and even more exotic floral nectars. There is a intriguing saline note in the wine which keeps the fruit/foral dance composed and restrained. On the palate the wine enters with lushness but quickly pulls back with a solid spine of acidty and dry exctrct. Never overbearing nor lacking. Equinoxe 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:	11 years old
YIELD:	Average of 2.7 tons/acre
PRODUCTION:	22 cases
ALCOHOL:	14.50%
SWEETNESS:	Dry
AGING:	9 months in a single re-used French oak barrel
BATTONAGE:	Twice a week for the first 4 months, then once a week



LE VIEUX PIN WINERY

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