

LE VIEUX PIN

Équinoxe Syrah 2013

THE WINEMAKERS NOTES

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

The 2013 Equinoxe Syrah is comprised of fruit grown in various sub appellations in the South Okanagan Valley: The golden mile, Black sage bench and Osoyoos lake district. 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 medium+ garnet colour that perfectly and effortlessly combines elements of both old world and new world styles. This monumental wine is at the same time feminine and masculine. It has grace and power, spice and florals, game and savoury notes. Yin and yang come together to showcase a perfectly balanced Syrah.


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.

THE DETAILS

GRAPE VARIETY:	<i>100% syrah</i>
REGION:	<i>Oliver and Osoyoos</i>
VINEYARD:	<i>Le Grand Pin, Crowley, Stag's, Dead Man</i>
SOIL TYPE:	<i>Varied</i>
AGE OF VINES:	<i>between 8 to 13 years old</i>
YIELD:	<i>Average of 2.8 tons/acre</i>
PRODUCTION SIZE:	<i>267 cases of 750ml, 36 magnums, 6 double magnums</i>
ALCOHOL:	<i>14.4%</i>
AGING:	<i>in French oak barrels for 18 months, 0% new: 12% second fill, 88% neutral barrels</i>

	
LE VIEUX PIN	
<i>Équinoxe Syrah</i>	
REGION	<i>Okanagan Valley</i>
TONS PER ACRE	<i>2.8</i>
GROWN	<i>Oliver & Osoyoos</i>
CÉPAGE	<i>100% Syrah</i>
AGING	<i>18 months in French oak barrels, 0% new, 12% first fill and 88% neutral barrels</i>
PRODUCTION	<i>267 cases</i>
CLARIFICATION	<i>unfined & unfiltered</i>
VINTAGE	<i>2013</i>
14.4% alc./vol.	750 ml