



LE VIEUX PIN

Retouche 2016

A mere 250 cases (8 barrels) of Retouche is made in 2016. Retouche pays homage to the historical practice of “Hermitaging” wines in Bordeaux during the 1800s. Winemakers in Bordeaux added Syrah (often from the famous vineyards in Hermitage) to their wines to add warmth, roundness and comfort-characters sometimes missing from the structured, powerful Bordeaux Blends in general.

It would be incorrect to simply call Retouche a Cab/Merlot/Syrah (CMS as they call it in parts of the new world). Not any Syrah would do. It had to be the right parcel added to our Bordeaux blend so it would sit invisibly behind the Cabernet/Merlot by filling in the gaps. Think of Syrah acting as invisible marionette strings to bring cabernet to life. After all, it wasn't until the late 1900s that the world learned about this fraudulent practice in Bordeaux.

RECOMMENDED FOOD PAIRING

South Western French dishes are a natural fit with the slightly spicy flavours of the Pyrenees. Braised rabbit and prune, sweetbreads and Perigord black truffles are all lovely matches.

GRAPE VARIETY:	50% Merlot, 30% Cabernet Franc, 20% Syrah
REGION:	South Okanagan
VINEYARD:	Various
SOIL ORIGIN:	Varied
SOIL TYPE:	Varied
AGE OF VINES:	8 to 31 years old; most in their late teens
YIELD:	Average of 4.6 tons/acre
PRODUCTION:	250 cases
ALCOHOL:	14.60%
CLARIFICATION:	Unfined, very lightly coarse filtered
AGING:	19 months in French oak barrels, 0% new



LE VIEUX PIN WINERY

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