



LE VIEUX PIN

Retouche 2020

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

The complexity & balance of this wine can be complemented with the southwestern French style of cooking with a hint of spicy flavors of the Pyrenees
Meat-Based: Braised rabbit & prune, chicken ballotine, and flavors of Périgord black truffles are all lovely matches.

Plant-Based: Mushroom & spinach quiche or stuffed peppers with mildly spiced lentils and potatoes are delicious too.

CÉPAGE:	56% Merlot, 23% Syrah, 21% Cabernet Franc
REGION:	South Okanagan
VINEYARD:	77% La Feuille d'Or, 23% Le Verger
SOIL TYPE:	Varied
AGE OF VINES:	12 to 35. Mostly in their early 20s
YIELD:	Average of 3.4 tons/acre
PRODUCTION:	358 cases
ALCOHOL:	14%
CLARIFICATION:	Unfined, lightly coarse filtered
AGING:	15 months in refill and neutral French oak barrels

