## LE VIEUX PIN

Retouche 2013

## THE WINEMAKERS NOTES

A mere 125 cases (5 barrels) of Retouche are made in 2013. Retouche pays homage to the historical practice of "Hermitaging" wines in Bordeaux during the 1800's. 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 Cabernet Sauvignon.

It would be incorrect to simply call Retouche a Cab/Merlot/Syrah (CMS as they call it in parts of the new world). We conducted dozens of trials with various barrel samples and different percentages of Syrah to achieve the result we were looking for (Syrah acting as invisible marionette strings to bring cabernet to life). In the end we succeeded, adding only enough Syrah from the right parcel to our Cabernet Sauvignon and Merlot that it sits invisibly behind the Cabernet/Merlot blend filling in the gaps. 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.

## THE DETAILS

GRAPE VARIETY:	40% Cabernet Sauvignon, 40% Merlot, 20% Supah	
REGION:	Black Sage Bench and the Golden Mile	LE VIEUX PIN
VINEYARD:	La Feuille D'Or, M2, Le Grand Pin	
SOIL TYPE:	Namied	Retouche
Age of Vines:	Cab 28 year old vines, Syrah 9 year old vines and 20 year old Merlot vines	REGION <u>Ukanagan Valley</u> TONS PER ACRE <u>3.8</u> GROWN <u>Black Sage Bench</u> & Golden Mile
YIELD:	Average of 3.8 tons/acre	CEPACE 4 Plo Cabernet Sauvignon, 4 Plo Merlet, 2 Plo Supah AGING 18 months in French
PRODUCTION SIZE:	125 cases	AGING 10 months in orich oak barrels, 0% new oak PRODUCTION 125 cases
Alcohol:	14.30%	CLARIFICATION unfined & unfiltered VINTAGE 2013
Aging:	in French oak bassels for 18 months, Mo new.	14.3 % alc./vol. 750 ml