

# LE VIEUX PIN

# *Équinoxe Chardonnay 2012*

## THE WINEMAKER'S NOTES

After three atypical vintages in a row, 2012 is a return to a more typical growing season in the South Okanagan Valley. After an initial scare of unusually high record rainfall in late spring the remainder of the growing season was an absolute dream come true. Mid July till late fall gave us very hot days combined with typical cold desert nights. Growing degree days for the South Okanagan were above average and certainly much higher than 2010 and 2011. One of the hallmarks of this vintage was extremely uniformly ripe and clean grapes with minimal need for sorting (quite the opposite of 2008 and 2010 and what we are seeing in 2013 as I type these words). The resulting wines are more fruit forward with round structure thanks to plenty of sunshine and heat units; the cool nights resulted in excellent, piercing aromatics and bright acidity in the wine.

Many factors contribute to the majesty of this wine: low yields, old vines, cool micro climate, cool fermentation and ageing "sur lie" in the finest, most nuanced, French oak barrels. Severine cared for these 3 barrels like her own children and crafted a Chardonnay that is both feminine and structured. This is a wine that merits cellaring and will please the palates of those who gravitate to the legendary wines of upper Meursault hills in Cote d'Or.

## REVIEWS

**John Schreiner** – Destined for release in April 2014, this wine shows exceptional harmony, with citrus aromas and with flavours of citrus and apple. The moderate time in barrel has added a buttery note to the flavour and polish to the texture. (91 points)

## RECOMMENDED FOOD PAIRING

Simple dishes: pan fried trout or halibut with a side of vegetables works perfectly and allows this wine to show you everything it has to offer.

## THE DETAILS

GRAPE VARIETY:	<i>100% Chardonnay</i>
REGION:	<i>Golden Mile</i>
VINEYARD:	<i>Suewen</i>
SOIL TYPE:	<i>Fluvial Fan: clay and schist</i>
AGE OF VINES:	<i>21 plus</i>
YIELD:	<i>2.4 tons/acre</i>
PRODUCTION SIZE:	<i>75 cases</i>
ALCOHOL:	<i>13.90%</i>
AGING:	<i>In French oak for 10 months, 1/3 new</i>

*Twice a week battonage in first four months,  
then once every two weeks in last six months*

REGION	<i>Okanagan Valley</i>
TONS PER ACRE	<i>2.4</i>
GROWN	<i>Golden Mile</i>
VINEYARD	<i>Suewen</i>
SOIL	<i>fluvial fan; clay and schist</i>
AGING	<i>French oak, 10 months, 33% new</i>
PRODUCTION	<i>75 cases</i>
BATTONAGE	<i>twice a week for 4 months &amp; once every 2 weeks for 6 months</i>
VINTAGE	<i>2012</i>
13.9% alc./vol. 750 ml	