

# LE VIEUX PIN *Équinose Chardonnay 2010*

## THE WINEMAKER'S NOTES

Many factors contribute to the majesty of this wine: low yields, old vines, cool micro climate, cool fermentation and aging in the finest, most nuanced, French oak barrels. Severine cared for the 2 barrels like her own children and crafted a Chardonnay that is both feminine and structured. This is a wine that merits cellaring.

## 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, South Okanagan,<br/>B.C., Canada</i> |
| VINEYARD:        | <i>Quewan</i>  |
| SOIL TYPE:       | <i>Clay, schist and shale</i>                        |
| AGE OF VINES:    | <i>20 plus</i>                                       |
| HARVESTED:       | <i>October 8th</i>                                   |
| YIELD:           | <i>2.7 tons per acre</i>                             |
| PRODUCTION SIZE: | <i>50 cases</i>                                      |
| SWEETNESS:       | <i>Dry</i>   |
| ALCOHOL:         | <i>13.9%</i>   |
| AGING:           | <i>100% in French oak for 10 months,<br/>50% new</i> |

