

LE VIEUX PIN

Pinot Noir "Adieu" 2008

THE WINEMAKERS NOTES

2008 Pinot Noir "Adieu" marks the end of an era. In 2005 and 2006 we set out not to make the best tasting pinot, but instead wanted to show the individuality and nuances of each site. As such, we fermented and bottled the wines as single vineyard.

In 2007 we blended the wines from our three vineyards in the south Okanagan to create a more harmonious Pinot Noir.

The ethereal and lithe qualities adored in Pinot were still not quite there. In 2008 we decided to bring in the best pinot we could find from the north of Okanagan (Westbank) to complement the fruit from the south.

We have been successful. We made a pinot noir with 13.5% alcohol, instead of previous examples that were in the mid 14% to low 15%. Alas, we have come to believe Syrah, Merlot and Cabernet Franc are the three red grape varieties that turn into wines that turn heads and go head to head with the best internationally. Syrah in particular will be our main focus moving forward.

We want to thank all of our supporters and we cant wait to wow you with our Syrah program coming out in 2011 with the first vintage of 2008.

RECOMMENDED FOOD PAIRING

Don't be afraid to pair this pinot with salmon. The light body, acidity and soft tannins lend itself well with cedar plank grilled salmon. White meat, and traditional holiday turkey is another great favorite.

ACCOLADES AND REVIEWS

John Szabo (Master Sommelier) - 92 points:

"... an exceptional example from the Okanagan, crafted from low yielding, high density vineyards managed with minimal input, in an unapologetically French style... This is a really top notch wine that will appeal to fans of complex, well structured, old world style pinot."

David Lawrason - 91 points

John Schreiner: "... shows the classic [light] weight and silky texture of this grape variety."

THE DETAILS

GRAPE VARIETY:	<i>Pinot Noir</i>
REGION:	<i>Okanagan Valley, B.C. Canada</i>
VINEYARD:	<i>Various</i>
SOIL TYPE:	<i>Various</i>
AGE OF VINES:	<i>Various, mostly 12 years old and older</i>
HARVESTED:	<i>Various</i>
YIELD:	<i>3.3 tons/acre</i>
PRODUCTION SIZE:	<i>953 cases 750ml, 100 cases 375ml</i>
RESIDUAL SUGAR:	<i>0.4g/l</i>
ALCOHOL:	<i>13.5%</i>
AGING:	<i>17 months French Oak 30% new</i>
AVAILABLE:	<i>Fall 2010</i>

Pinot Noir "Adieu" 2008
BC VQA OKANAGAN VALLEY

A blend of fruit from three different vineyards in the north, center and south of the Okanagan. Each site has it's own unique properties, contributing to the many layers of this wine. We bid farewell to our Pinot Noir program. "Adieu"

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Pinot Noir
"Adieu"

VINTAGE	<i>2008</i>
REGION	<i>Okanagan</i>
TONS PER ACRE	<i>3.3</i>
SOIL	<i>various, mostly alluvial</i>
AGING	<i>17 months in French oak, 30% new</i>
PRODUCTION	<i>953 cases</i>
WINEMAKER	<i>James Cambridge</i>

13.5%ak/vol

750 ml