

# LE VIEUX PIN

## Syrah 2008

### THE WINEMAKERS NOTES

Our first release of Syrah at Le Vieux Pin and we couldn't be happier with the results. Syrah in South Okanagan is unique and deserves the attention of the world. Resulting wines are neither like the Shiraz's we have come to know from Australia and South Africa, nor like the Syrah's we have come to know from Rhone Valley and South of France.

2008 Syrah comprised of 4 clones and fermented with few percent viognier were mostly grown on the Black Sage Bench with little fruit blended from the Golden Mile. Resulting effort is a very complex wine. Even though the age of the vines are quite young, the resulting wine has surprised us and captivated us from vineyard to bottle.

Combining elements of both old world and new world, our Syrah is leaning more toward what you would expect from the old world hence the name. Nuanced, elegant and refined. Black peppercorn rubbed steak, game, mélange of wild berries, bacon and smoke make up the aromatics and flavour profile of this wine. Tasting mighty fine already, this wine should deliver loads of pleasure upon release in Spring of 2011.

### RECOMMENDED FOOD PAIRING

Black peppercorn crusted New York Steak helps to bring out more of the pepper nuances found in this wine.

### ACCOLADES AND REVIEWS

**John Schreiner - 90 points:** "[Made from fruit grown on the] Black Sage Road. It is a lovely wine, with sweet fruit on the palate – plum, black cherry and a touch of black pepper. It is appealingly full-bodied."

**Wine Press North West - Excellent:** "...grapes were cropped down to 3.1 tons per acre. That begins to explain the condensed nature of this juice. A quick nosing draws in bacon fat, raspberry, blueberry, saddle leather and cigar. There's no disappointment on the palate, which drinks lively and evenly with smoky and peppery notes."

**Liam Carrier (Icon Wines) - 89-90 points:** "This Syrah, from 3-4 year old vines, has 4% Viognier added during fermentation, in the form of pressed grape skins, to lift the aromatic qualities of the nose. Dark cherry, black pepper oil, oak and a touch of cola represent decent complexity in his inaugural vintage. Drink 2011-2015."

### THE DETAILS

**GRAPE VARIETY:** *Syrah with 3% Viognier*  
**REGION:** *Golden Mile and Black Sage Bench, Oliver, South Okanagan, B.C. Canada*  
**VINEYARD:** *Dead Man and Lavender Ridge*  
**SOIL TYPE:** *Sand, Silt, Shale and Gravel*  
**AGE OF VINES:** *3-4 years old*  
**HARVESTED:** *Sept 28th and October 3rd*  
**YIELD:** *3.1 tons/acre*  
**PRODUCTION SIZE:** *487 cases 750 ml, 30 cases 375ml*  
**RESIDUAL SUGAR:** *0.8 g/l*  
**ALCOHOL:** *13.9%*  
**AGING:** *16 months in French oak, 35% new*  
**AVAILABLE:** *Spring 2011*

*Syrah 2008*

BC VQA OKANAGAN VALLEY

*The complexity and elegance of the old world.*

*The exuberance and lush fruit of the new world.*

*Syrah in our region is a remarkable wine. It has enchanted us from vineyard to bottle, and it will captivate you in the glass.*

  
**LE VIEUX PIN**

*Syrah*

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REGION South Okanagan  
SUB REGION Golden Mile & Black Sage Bench  
VINEYARD Dead Man & Lavender Ridge  
TONS PER ACRE 3.1  
SOIL sand, silt, shale & gravel  
AGING 16 months French oak, 35% new  
PRODUCTION 487 cases  
WINEMAKER James Cambridge

13.9% alc./vol. 750 ml