

LE VIEUX PIN

Syrah 2010

THE WINEMAKERS NOTES

The 2010 growing season was challenging with cool weather and record rainfall during spring and late summer. Fortunately, warm fall weather arrived in mid-September and continued throughout October. This warm fall allowed harvest to take place under excellent conditions. Low yield in the vineyards, starting from the time of bud break, were essential to achieving good physiological ripeness in 2010. Ongoing vineyard management and rigorous sorting were the key words in the vineyard and winery. When executed correctly the result was vibrant and elegant wines. Whites and rosés are particularly aromatic with focused, pure flavours. Red wines are lower in alcohol with higher acidity level and have firm structured tannins. 2010 is a vin de garde vintage.

The 2010 Syrah is comprised of fruit grown in two different sub appellations in the South Okanagan Valley. As in previous vintages it was fermented with a couple percent Viognier; the resulting effort is a very complex wine with deep colour, great acidity and cool climate fruit profile.

While it combines elements of both the old and new world, our Syrah leans more toward what you would expect from France. The wine is nuanced, elegant and refined. Black peppercorn, grilled herb crusted game meat dominate the nose.

REVIEWS

David Lawrason – This is an excellent, firm yet well-appointed syrah that nicely balances fresh, lively currant fruit, great pepper, nutmeg and Okanagan sage. It has fine tension, energy and structure if not the greatest length. This is a very honest, authentic and focused syrah. No over-extraction, no over-oaking, no attempt to seduce through artifice. Some sourness and tannic grit suggest you age it for awhile. Best 2015 to 2020. (91 points)

John Szabo – Le Vieux Pin's syrah 2010 is a wine of remarkable freshness for the Okanagan, with a lovely lifted, white pepper, sagebush, cranberry-red currant, vibrant raspberry flavour. The palate is mid-weight, balanced, with nicely integrated wood and moderate alcohol (13.5%); tannins are firm but sufficiently enveloped in fruit extract to compensate, and ensure future development. Here's a wine of refinement and class to be sure, better in 2-3 years. Tasted December 2012. (92 points)

RECOMMENDED FOOD PAIRING

Centuries ago the black pepper spice trade launched voyages, wars and epic tales; today we suggest trying a black pepper crusted New York Steak paired with the 2010 Syrah to fill the air with peppery aromas.

THE DETAILS

GRAPE VARIETY: *Mostly Syrah with couple percent Viognier co-ferment*

REGION: *Golden Mile/Black Sage Bench*

VINEYARD: *Dead man, Lavender Ridge, home block and Crowley*

SOIL TYPE: *Gravel and schist from morainal and fluvial origin/ Sandy Loam/ Sand and silty loam*

AGE OF VINES: *Between 5 and 11 years old*

YIELD: *Average of 3.5 tons/acre*

PRODUCTION SIZE: *1034 cases of 750ml/60 cases of 375ml*

ALCOHOL: *13.5%*

AGING: *17 months in french oak, 20% new*

**LE VIEUX PIN**

Syrah

REGION *Okanagan Valley*

TONS PER ACRE *3.5*

GROWN *Golden Mile / Black Sage*

SOIL *glacio fluvial: varied*

AGING *French oak, 17 months, 20% new*

PRODUCTION *1,034 cases*

CLARIFICATION *unfined & unfiltered*

VINTAGE *2010*

13.5%alc./vol.

750 ml