

LE VIEUX PIN

Syrah Cuvée Violette 2011

THE WINEMAKERS NOTES

2011 was a long and cool growing season without the extreme daytime heat the South Okanagan is known for. This resulted in grapes that achieved full phenolic ripeness at record low sugar levels (and thus low alcohol levels). South Okanagan had an amazing fall with mild weather which gave us the luxury of a seven week long picking window. 2011 goes into the history book as an atypical, yet very welcome vintage.

Cuvée Violette, as the name suggests, displays the perfumed and floral side of this very noble grape variety. Palate is silky smooth thanks to a gentle ferment with focus on allowing the feminine qualities of Syrah to come to foreground. This wine is meant for drinking upon release or can be aged for mid term (5-7 years).

RECOMMENDED FOOD PAIRING

Duck breast with Pink peppercorn sauce. Steak Dianne with a flambe of crème de violette and cassis moutarde is a match made in heaven.

THE DETAILS

GRAPE VARIETY: *Syrah With few percent Vignoles*
REGION: *North Okanagan, Golden Mile, Okanagan Lake District*
VINEYARD: *Crowley, Dead man, Staggs*
SOIL TYPE: *Varied*
AGE OF VINES: *6-15 years old*
YIELD: *3 tons/acre*
PRODUCTION SIZE: *416 cases*
ALCOHOL: *12.90%*
AGING: *14 months in french oak barrels (225L, 400 and 500L) - 22% new*

