

Winemaker
James Cambridge
with his new oak
fermenter

Le Vieux Pin - Where Terroir is Absolute

At Le Vieux Pin terroir is absolute. The non-interventionist approach practiced at Le Vieux Pin that allows for the flavours of nature to be front and center may sound simple, but it is actually a very involved process. Pest and disease issues, usually dealt with a combination of herbicides and fungicides, become mental gymnastics for the grower as he tries to find the least invasive control method. Additives in the winery are also kept to a minimum in order to highlight both the vintage and the unique terroir of each vineyard block. While the people involved have to be specialized in their specific roles, they also have to be well versed in all steps crucial to making great wine. The vineyard manager cannot simply wash his hands of responsibility for the vintage once the crop hits the cellar doors, nor can the winemaker be content in waiting for the grapes to be placed at his doorstep. Harold Goudy and James Cambridge, Vineyard Manager and Winemaker respectively, are in constant communication with each other, walking the vineyards together throughout the year and discussing and debating virtually every aspect of each vintage to develop a wine that represents what Le Vieux Pin is all about.

The 2006 Merlots that have recently been released are an excellent example of Le Vieux Pin's dedication. Both wines share many of the same characteristics - both are 100% Merlot and grown on

the Golden Mile bench in low yielding vineyards, and both share the same weather of the growing season - yet there is a very large contrast in the finished wines.

☞ The 2006 Apogée \$65.00

Shows all the characteristics of a premium Merlot with layers of dark fruit intertwined over a hint of licorice, yet has a complexity unique to the Feuille d'Or - the rocky, sloped vineyard where the grapes are from.

☞ The 2006 Époque \$38.00

Possessing flavour concentration similar to the 2006 Apogée - it is grown on the Kalalla vineyard, a site with more gravel and loam in the soil. The Époque shares the same southeast exposure, but has darker fruit flavours, and enters the realm of chocolate and spice on the palette.

For me, it is tough to choose between them. I see each having a special spot in my cellar and at my dinner table. Come visit Le Vieux Pin and try them out. Like most good things in life, there is a finite number of these gems available, so I encourage you to make it a point to visit Le Vieux Pin and try these wines sooner rather than later. Call ahead to avoid disappointment - (250) 498 - 8388

- Pat Gaudet




LE VIEUX PIN

Bienvenue!

Welcome to Le Vieux Pin, named after the old pine on the North-West corner of our vineyard. We make our wines in the French tradition but with the latest in equipment and technology. We also grow organically and sustainably as we believe purity of grape leads to purity of wine. And that's why we embarked on this adventure:

To make the wines we dream of making.

A votre santé!



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