

LE VIEUX PIN *Équinoxe Merlot 2009*

THE WINEMAKER'S NOTES

Équinoxe: equal heat of the day, equal cool of the night, equal old world, equal new world.

Our Équinoxe Merlot comes from a specific block of 16 year old vines on the south end of the Golden Mile.

Since 2005 (the first vintage of this wine) the wines resulting from this special vineyard show great flavour intensity and firm tannins, regardless of the vintage. Morning sun and afternoon shade allows the grapes to retain acidity that is harmonious and keeps the wine from being flat or overbearing. The nose dances with a myriad of nuances and flavours and the palate highlight plum and blackberry with a very long finish of espresso and mocha. This is a truly impressive wine.

The caliber of fruit and style of winemaking creates a wine that should age gracefully for 10+ years.

RECOMMENDED FOOD PAIRING

A grilled rib eye over blue cheese polenta or lamb tagine with raisin and mint couscous are two favourite dishes that will complement the complexity of flavours in the wine.

THE DETAILS

GRAPE VARIETY:	<i>Merlot</i>
REGION:	<i>Golden Mile, Oliver, South Okanagan, B.C., Canada</i>
VINEYARD:	<i>La Feuille D'Or</i>
SOIL TYPE:	<i>Fluvial fan: clay, silt and rock</i>
AGE OF VINES:	<i>17 years old</i>
HARVESTED:	<i>Oct 26th</i>
YIELD:	<i>2.4 tons per acre</i>
PRODUCTION SIZE:	<i>50 cases (2 barrels)</i>
SWEETNESS:	<i>Dry</i>
ALCOHOL:	<i>15.3%</i>
AGING:	<i>18 months in French oak, 100% new</i>

