

# LE VIEUX PIN

# Équinoxe Syrah 2010

## THE WINEMAKERS NOTES

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

The 2010 Équinoxe Syrah is a cuvee comprised mostly of fruit grown from a single vineyard in North Oliver on an extension of the Black Sage Bench.

The 2010 Équinoxe Syrah perfectly and effortlessly combines elements of both old world and new world styles. The heat of the desert days gives us lushness, exuberance and comfort; the cool desert nights give us balanced natural acidity and elegance. The combination lays the groundwork for a balanced, perfumed and aromatic wine. The wine's hallmark explosive aromatics present a mélange of white, pink and black peppercorn aromas and unmistakable floral notes of roses and violets.

## REVIEWS

**David Lawrason** – This has a great nose of wood smoke, licorice, kalamata olive, nutmeg/clove spice, with dark cherry and currant fruit. There is a lot going on here. It is medium-full bodied, fairly dense yet vibrant, with all kinds of edge, yet some elegance and richness. The tension, length and focus are excellent. The alcohol is noticeable, but the fruit density matches up.

Best 2014 to 2020+. Tasted December 2012. **(93 points)**

**John Szabo, MS** – Another terrific vintage for Le Vieux Pin's Équinoxe syrah here. It's a little more disjointed at this stage than the 2009 was at the same time, dealing as it is with more acid, fresher, more vibrant fruit, and firmer tannins it seems, but should ultimately come together. Oak is likewise less well integrated for the time being, but all in all, this has the stuffing and structure to improve over the next 2-4 years. Terrific length. A nice model for the Okanagan to follow. Tasted December 2012. **(94 points)**

## RECOMMENDED FOOD PAIRING

Centuries ago the black pepper spice trade launched voyages, wars and epic tales. A white and black pepper lamb or veal stew will find and accentuate the peppery notes in the wine to create a dramatic celebration of pepper. Cassoulet is another classic and seamless pairing, this wine to show you everything it has to offer.

## THE DETAILS

GRAPE VARIETY:	<i>Mostly Syrah with few percent Viognier co-ferment</i>
REGION:	<i>North Oliver (Extension of Black Sage Bench) with very small addition from Golden Mile</i>
VINEYARD:	<i>Mostly Crowley, small percentage Dead man</i>
SOIL TYPE:	<i>Sandy Loam/Gravel Schist and shale from Morainal and fluvial origin</i>
AGE OF VINES:	<i>between 6 and 11 years old</i>
YIELD:	<i>Average of 2.9 tons/acre</i>
PRODUCTION SIZE:	<i>153 cases of 750ml, 24 magnum, 6 double magnum</i>
ALCOHOL:	<i>14.20%</i>
AGING:	<i>19 months in french oak, 23% new</i>

REGION	<i>Okanagan Valley</i>
TONS PER ACRE	<i>2.9</i>
GROWN	<i>North Oliver / Dead Man Lake</i>
SOIL	<i>glacia fluvial; sand, schist &amp; shale</i>
AGING	<i>French oak, 19 months, 23% new</i>
PRODUCTION	<i>153 cases</i>
CLARIFICATION	<i>unfined &amp; unfiltered</i>
VINTAGE	<i>2010</i>
14.2% alc./vol. 750 ml	