

# LE VIEUX PIN

## *Syrah Cuvée Violette 2012*

### THE WINEMAKERS NOTES

After three atypical vintages in a row, the 2012 growing season is a return to a more typical summer growing season in the South Okanagan Valley. After an initial scare of unusually high record rainfall in late spring the remainder of the growing season was an absolute dream come true. Mid July till late fall gave us very hot days combined with typical cold desert nights. Growing degree days for the South Okanagan were above average and certainly much higher than 2010 and 2011. One of the hallmarks of this vintage was extremely uniformly ripe and clean grapes with minimal need for sorting (quite the opposite of 2008, 2010 and 2013). The resulting wines are more fruit forward with round structure thanks to plenty of sunshine and heat units; the cool nights resulted in excellent, piercing aromatics and bright acidity in the wine.


Cuvée Violette, as the name suggests, displays the perfumed and floral side of this noble grape variety. The palate is silky smooth thanks to a gentle ferment with focus on allowing the feminine and graceful qualities of Syrah to come to the foreground. While 2012 is overall a vin de garde vintage, this wine is meant for drinking upon release or can be aged for the mid term (5-7 years). It will most likely continue to improve past that age too..

### 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:	<i>Syrah co-fermented with couple percent Vignoles</i>
REGION:	<i>North Okies, Deadman Lake, Black Sage Bench</i>
VINEYARD:	<i>Crowley, Dead man, Le Grand Pin</i>
SOIL TYPE:	<i>Varied</i>
AGE OF VINES:	<i>7-16 year old vines</i>
YIELD:	<i>2.84 tons/acre</i>
PRODUCTION SIZE:	<i>616 cases</i>
ALCOHOL:	<i>13.40%</i>
AGING:	<i>14 months in French oak barrels (225L, 400 and 500L) - 19% new</i>

	
<b>LE VIEUX PIN</b>	
<i>Syrah "Cuvée Violette"</i>	
REGION	<i>Okanagan Valley</i>
TONS PER ACRE	<i>2.84</i>
GROWN	<i>North Okies, Dead Man Lake, &amp; Black Sage Bench</i>
ELEVAGE	<i>14 months in French oak, 19% new</i>
PRODUCTION	<i>616 cases</i>
CLARIFICATION	<i>lightly fined &amp; filtered</i>
VINTAGE	<i>2012</i>
13.4% alc./vol.	750 ml