

LE VIEUX PIN

Syrah Cuvée Classique 2012

THE WINEMAKERS NOTES

After three atypical vintages in a row, 2012 is a return to a more typical 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 the extremely uniformly ripe and clean grapes with minimal need for sorting (quite the opposite of 2008 and 2010 and what we are seeing in 2013 as I type these words). 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.

While it combines elements of both the old and new world, our Syrah leans more toward what you would expect from France's Rhone Valley - hence the name. While its sibling Cuvée Violette showcases the floral, graceful, perfumed side of Syrah, Cuvée Classique shows the dark, savoury, spicy and powerful side of this noble grape variety. The wine is nuanced, elegant yet structured in its youth. Black peppercorn, game meat, a mélange of wild berries, bacon and smoke form the aromatic and flavour profiles of this wine. There is more weight, more prominent tannins and longer aging curve for the 2012 vintage specially when compared to the graceful, linear and elegant wines that came out of 2010 and 2011.

REVIEW

„The 13.8% alcohol of this wine is the first clue to its elegance. It begins with spicy and gamey aromas along with vanilla and black cherry. On the palate, there are flavours of spicy black cherry with a hint of minerals and sage on the finish. The wine, which is aged 19 months in barrel, is full on the palate.“ - JOHN SCHREINER | 92 POINTS

RECOMMENDED FOOD PAIRING

Centuries ago the black pepper spice trade launched voyages, wars and epic tales. Today we suggest trying a black pepper crusted New York Steak paired with this wine to fill the air with all that peppery goodness.

THE DETAILS

GRAPE VARIETY:	<i>100% Syrah</i>
REGION:	<i>Black Sage Bench, North Oliver</i>
VINEYARD:	<i>Le Grand Pin, Cowley</i>
SOIL TYPE:	<i>Glacia Fluvial fan: gravel and sand at Cowley vineyard, Mostly sand and clay with rare pockets of gravel in Le Grand Pin block</i>
AGE OF VINES:	<i>7 to 12</i>
YIELD:	<i>2.5 tons per acre</i>
PRODUCTION SIZE:	<i>393 cases of 750ml, 60 cases of 375ml, 36 magnums and 6 double magnums</i>
ALCOHOL:	<i>13.8%</i>
AGING:	<i>in french oak barrels for 19 months, 21% new</i>

