

# LE VIEUX PIN

## Équinoxe Syrah 2012

### THE WINEMAKERS NOTES

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

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.

The 2012 Equinoxe Syrah is comprised of fruit grown in two very different but complementary sub appellations in the South Okanagan Valley. A traditionally made Syrah in the sense that the sum is considered greater than the parts (lieux-dits trumping single cru ala Chez Jamet, JL Chave, Clape). The resulting effort is a very complex wine with medium+ garnet colour that perfectly and effortlessly combines elements of both old world and new world styles. This monumental wine is at the same time feminine and masculine. It has grace and power, spice and florals, game and savoury notes. Yin and yang come together to showcase a perfectly balanced Syrah.

### 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>96.5% Syrah and 3.5% vignier co-ferment</i>
REGION:	<i>Osoyoos Lake District, North Okanagan</i>
VINEYARD:	<i>Stagg's, Crowley</i>
SOIL TYPE:	<i>White Silica sand, Glacial sediments, mostly gravelly</i>
AGE OF VINES:	<i>7 to 12</i>
YIELD:	<i>2.6 tons per acre</i>
PRODUCTION SIZE:	<i>334 cases of 750ml, 36 magnums and 6 double magnums</i>
ALCOHOL:	<i>13.9%</i>
AGING:	<i>in french oak barrels for 19 months, 34% new</i>

REGION	<i>Okanagan Valley</i>
TONS PER ACRE	<i>2.6</i>
GROWN	<i>North Okanagan, Osoyoos Lake district</i>
SOIL	<i>Glacial sediment, gravel/silica sands, loam</i>
AGING	<i>In French oak barrels for 19 months, 34% new</i>
PRODUCTION	<i>334 cases</i>
CLARIFICATION	<i>unfined, lightly filtered</i>
VINTAGE	<i>2012</i>
13.9% alc/vol.	750 ml