



LE VIEUX PIN

Équinoxe Merlot 2017

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

Équinoxe Merlot is a single vineyard wine sourced from a specific block of 20+-year-old vines on the mid-slopes of the south end of the Golden Mile. Since 2008 (the first vintage of this wine) the wines resulting from this special vineyard show great flavour intensity and very firm tannins, regardless of the vintage. Morning sun and afternoon shade allow 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 long finish of cedar and mocha. This is a truly impressive wine. The sheer high quality of the fruit and style of winemaking creates a wine that will age gracefully for 10+

RECOMMENDED FOOD PAIRING

Game meat roast, short ribs braised in stout & a shot of peated whiskey added to the braising liquid will bring out more of the earthy and savoury notes in this wine.

GRAPE VARIETY:	100% Merlot
REGION:	The Golden Mile
VINEYARD:	La Feuille D'Or
SOIL ORIGIN:	Alluvial Fan
SOIL TYPE:	Silt, clay and angular large gravels
AGE OF VINES:	25 years old
YIELD:	Average of 2 tons/acre
PRODUCTION:	133 cases
ALCOHOL:	14.0%
CLARIFICATION:	Unfined, very lightly coarse filtered
AGING:	18 months in French oak barrels, 18.75% new

LE VIEUX PIN WINERY

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