



LE VIEUX PIN

Équinoxe Merlot 2018

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

RECOMMENDED FOOD PAIRING

Don't be afraid of pairing this wine with the richest of the dishes.

Meat-Based: Intensely flavored marinades with your choice of steak would be a great accompaniment. Rosemary and garlic-rubbed rack of lamb is a favourite.

Plant-Based: Marinated tofu steak with vegan BBQ sauce or vegetable meatballs with roasted red pepper sauce are delicious with this wine.

GRAPE VARIETY:	100% Merlot
REGION:	The Golden Mile
VINEYARD:	La Feuille D'Or
SOIL ORIGIN:	Alluvial Fan
SOIL TYPE:	Silt, clay, gravel and cobbles
AGE OF VINES:	26 years old
YIELD:	Average of 4.3 tons/acre
PRODUCTION:	147 cases
ALCOHOL:	14.4%
CLARIFICATION:	Unfined and unfiltered
AGING:	18 months in French oak barrels, 0% new



LE VIEUX PIN WINERY

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