



LE VIEUX PIN

Équinoxe Syrah 2019

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

The 2019 Équinoxe Syrah, as in the past, is comprised of fruit grown in multiple plots throughout the South Okanagan Valley. A traditionally made Syrah in the sense that the sum is considered greater than its parts (lieux-dits trumping single cru ala Chez Jamet, JL Chave, Clape). The resulting effort is a very complex wine with dark garnet colour that perfectly and effortlessly combines elements of both the old world and the new world styles. This monumental wine is at the same time feminine and masculine. It has grace and power, spice and florals, gamy and savoury notes. Yin and yang come together to showcase a perfectly balanced Syrah. 2019 like the 2018 vintage is lighter in body, that is to say, it is medium+ compared to the full or full+ body of vintages like 2015 or 2016. Due to the arrival of winter in early October, we opted to go for a more expressive and gentler extract as to not pick up any green or bitter qualities in the tannins. There is a distinct white pepper profile and more wild floral note to this vintage. Upon release, 2019 Équinoxe Syrah is going to be readily drinkable compared to many other vintages at release: namely 2012, 2014-2016.

RECOMMENDED FOOD PAIRING

Centuries ago, the black pepper spice trade launched voyages, wars, and epic tales.

Meat-Based: We suggest a seared New York steak paired with peppercorn sauce to fill the air with peppery goodness to celebrate the world's single greatest spice.

Plant-Based: Portobello mushroom burger with pepper-garlic aioli or marinated tempeh steak with mushroom and peppercorn gravy is incredible too.

CÉPAGE:	97% Syrah, 3% Viognier co-ferment
GROWN:	62% Osoyoos Lake District, 38% Black Sage Bench
VINEYARD:	Various
AGE OF VINES:	Most in their late teens
SOIL TYPE:	Varied
YIELD:	Average of 2.6 tons/acre
PRODUCTION:	199 cases
ALCOHOL:	14.5%
CLARIFICATION:	Unfined, very lightly coarse filtered
AGING:	19 months in French oak barrels, 36% new



LE VIEUX PIN WINERY

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