



# LE VIEUX PIN

## Équinoxe Viognier 2021

Flowery, Stone Fruits, Honeysuckle, Rich,  
Aromatic, Long Finish, Balanced

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

The third ever release of a 100% Viognier wine from Le Vieux Pin. After nearly a decade of growing these precious grapes, we finally realized the potential of a very special sub plot we are growing these vines on. A measly single barrel (25 cases) output only, but what a jewel of a wine. The Nose is a myraid of cruched rocks mingling with exotic tropical notes and even more exotic floral nectars. There is a intriguing saline note in the wine which keeps the fruit/foral dance composed and restrained. On the palate the wine enters with lushness but quickly pulls back with a solid spine of acidty and dry extrct. Never overbearing nor lacking. Équinoxe Viognier is a wine that manages to hit that sweet spot of taking the very best of both the old world and the new world. Salut!

### RECOMMENDED FOOD PAIRING

**Meat-Based:** Poached lobster, sea bass or smoked salmon and tropical fruit sushi rolls are great pairings, and for those meat lovers quail or simple roast chicken dishes.

**Plant-Based:** Raw Thai salad with mango and green papaya or cauliflower tacos with mango-habanero salsa.

GRAPE VARIETY:	100% Viognier
REGION:	Black Sage Bench
VINEYARD:	Le Grand Pin
SOIL ORIGIN:	Glacio fluvial fan
SOIL TYPE:	Mostly sand and clay with few pockets of gravel loam
AGE OF VINES:	13 years old
YIELD:	Average of 2.7 tons/acre
PRODUCTION:	25 cases
ALCOHOL:	14.9%
SWEETNESS:	Dry
AGING:	9 months in a single re-used French oak barrel
BATTONAGE:	Twice a week for the first 4 months, then once a week

