



LE VIEUX PIN

Syrah Cuvée Classique 2024

IN 7 WORDS:

Bramble, Meaty, Spicy, Savoury,
Rosemary, Brooding, Intense

Combining elements of both the Old and New World, our Syrah Cuvée Classique leans confidently toward the Rhône Valley in spirit — hence the name. Where Cuvée Violette highlights Syrah's floral and perfumed grace, Cuvée Classique explores its darker, savoury, spicy, and more commanding dimension. Nuanced yet structured in youth, it is a wine of intent and presence.

The 2024 vintage is sourced from very old vines near the prestigious Red Mountain AVA in Washington State — fruit not easily secured, and made possible only through long-standing relationships with like-minded growers. Adding to its distinction, the Syrah is the revered Joseph Phelps clone, known for producing deeply coloured, richly spiced fruit. The result is a Cuvée Classique of notable depth and fullness, surpassing what we typically see from vineyards farther north. Aromas of black and pink peppercorn, rare steak, black bramble, olive tapenade, and aromatic kitchen herbs define the profile. Plush and generous, with rounder, softer tannins, it offers immediate appeal while retaining the structure to age gracefully mid- to long-term. Given the more backward and tightly wound nature of 2023, we have elected to release 2024 ahead of it..

RECOMMENDED FOOD PAIRING

Meat-Based: Rosemary and thyme-braised lamb shoulder with roasted fingerling potatoes or anise-crusting loin with garlic mash are a couple of our favourites to pair with this wine.

Plant-Based: Cauliflower steak with romesco sauce or a lentil shepherd's pie will go a long way with this wine.

GRAPE VARIETY:	100 % Syrah
GROWN:	Waluke Slope
SOIL TYPE:	Varied
AGE OF VINES:	Varied
YIELD:	Average of 4 tons/acre
PRODUCTION:	444 cases
ALCOHOL:	14.5%
CLARIFICATION:	Unfined, lightly coarse filtered
AGING:	15 months in 100% French oak barrel, 0% new



LE VIEUX PIN WINERY

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