



LE VIEUX PIN

2007 Pinot Noir

THE WINEMAKER'S NOTES

The 2007 vintage was an ideal growing season with consistent temperatures. By hand picking the thin skinned pinot noir grapes into shallow 30 lb picking bins, we protected the integrity of the grapes so they could be hand sorted and gently processed in small batches.

Elegant, young wine with cherry and spice flavours, with a solid framework of oak. The complexities are beginning to express themselves on the finish with an integration of dark cherry and leather flavours.

Enjoy this wine now, or continue to watch this wine develop over the next few years.

FOOD PAIRING

This wine will lend itself to flavourful foods like slow cooked pork belly, or a savory shoulder of lamb. Use the natural fats in foods to further soften the tannins and build on the complexity of flavours.

THE DETAILS

GRAPE VARIETY	<i>Pinot Noir</i>
REGION	<i>Golden Mile, Oliver</i>
VINEYARD	<i>Echovitis, Feuille dor</i>
SOIL TYPE	<i>Heavy Silt, Gravel, Loam</i>
AGE OF VINES	<i>8-18 years old</i>
HARVESTED	<i>October 23rd, 2007</i>
YIELD	<i>2.75 tons/acre</i>
PRODUCTION SIZE	<i>253 cases</i>
RESIDUAL SUGAR	<i>1.6g/l</i>
ALCOHOL	<i>13.6%</i>
AGING	<i>16 months in French Oak (30% new)</i>
CASE SIZE	<i>12 x 750ml</i>
CSPC CODE	<i>126672</i>
AVAILABILITY	<i>Spring 2010</i>

Pinot Noir 2007

Sustainably farmed, hand harvested in 30 lb picking bins, double sorted and fermented in small batches. Soils from 3 different vineyards contribute to the many layers of this Pinot Noir. Dark and brooding elements give way to bright, lifted notes with an anchor of earthy spices. This is a well-rounded and elegant wine.



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Pinot Noir

VINTAGE	<i>2007</i>
REGION	<i>South Okanagan</i>
TONS PER ACRE	<i>2.75</i>
AGING	<i>16 months in French oak, 30% new</i>
SWEETNESS	<i>Dry</i>
PRODUCTION	<i>253 cases</i>
WINEMAKER	<i>Daniel Bontasin</i>