



LE VIEUX PIN

2007 Merlot Reserve

THE WINEMAKER'S NOTES

Our Merlot Reserve comes from a very specific block of 15 year old vines on the south end of the Golden Mile.

Intense and rich flavours of blueberry and cherry with layers of smoke, black pepper and tobacco. Firm tannins frame the palate as the flavours transform into plum and blackberry with a very long finish of espresso and mocha. A truly impressive wine.

The calibre of fruit and style of winemaking leads to a wine that should age gracefully for 10+ years.

FOOD PAIRING

Rich and intense flavours and textures will tame the power and intensity of this wine. A grilled rib eye over blue cheese polenta or lamb tagine with raisin and mint couscous will temper the tannins and add complexity to the flavours and finish.

AWARDS & ACCOLADES

From vines cropped at 2.3 tons an acre, this is a bold and concentrated wine with flavours of plum and, yes, earth and chocolate and liquorice. The ripe tannins are still a touch dry on the finish but time in the bottle will resolve that nicely. 90-92 points - John Schreiner

THE DETAILS

GRAPE VARIETY	<i>Merlot</i>
REGION	<i>Golden Mile</i>
VINEYARD	<i>Feuille D'or, Apogee Block</i>
SOIL TYPE	<i>Rock, Alluvial deposit, Clay</i>
AGE OF VINES	<i>15 years old</i>
HARVESTED	<i>October 20th, 2007</i>
YIELD	<i>2.3 tons/acre</i>
PRODUCTION SIZE	<i>552 Cases</i>
RESIDUAL SUGAR	<i>2.2 g/l</i>
ALCOHOL	<i>14.8%</i>
AGING	<i>19 months in French Oak (40% new)</i>
CASE SIZE	<i>12 x 750ml</i>
CSPC CODE	<i>598508</i>
AVAILABILITY	<i>Spring 2010</i>

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The rocky/alluvial soil of our Apogee block, strictly limiting the crop and deficit irrigation, allowed the vines to yield very concentrated fruit. The finished wine is a traditionally crafted Merlot that has the structure and balance to evolve beautifully in the cellar for many years to come.

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<i>Merlot Reserve</i>	
VINTAGE	<i>2007</i>
REGION	<i>Golden Mile, Oliver</i>
TONS PER ACRE	<i>2.3</i>
AGING	<i>19 months in French oak, 40% new</i>
SWEETNESS	<i>Dry</i>
PRODUCTION	<i>552 cases</i>
WINEMAKER	<i>Daniel Bontasin</i>