



# LE VIEUX PIN

## 2007 Merlot

### THE WINEMAKER'S NOTES

The 2007 vintage was an ideal growing season with consistent temperatures. There was above average rainfall in the month of June and some early fall cooling, but the balanced temperatures and warm fall brought new levels of complexity to this years reds.

The nose has an intense perfume, almost musky cologne with layers of concentrated red fruits. Spices like cinnamon and allspice compliment the cedary aromas. The palate is very focused with the natural acidity lifting the intense flavours of currants, strawberries, raspberries and mint as the wine fades into a soft long finish.

Enjoy this wine now with food or cellar for that special occasion...Like a Tuesday

### FOOD PAIRING

Garlic and rosemary rubbed flank steak topped with morel mushrooms and brown butter will balance the bright fruit profile. Medium intense cheeses will also bring additional complexity to this well built wine.

### THE DETAILS

GRAPE VARIETY	<i>Merlot</i>
REGION	<i>South Okanagan's Golden Mile</i>
VINEYARD	<i>Echovitis, Epoque Block</i>
SOIL TYPE	<i>Heavy Silt, Gravel, Loam</i>
AGE OF VINES	<i>10 years old</i>
HARVESTED	<i>October 18th, 2007</i>
YIELD	<i>2.75 tons/acre</i>
PRODUCTION SIZE	<i>583 Cases</i>
RESIDUAL SUGAR	<i>1.4 g/l</i>
ALCOHOL	<i>14.4%</i>
AGING	<i>14 Months in French Oak (30% new)</i>
CASE SIZE	<i>12 x 750ml</i>
CSPC CODE	<i>743211</i>
AVAILABILITY	<i>Spring 2010</i>

#### *Merlot 2007*

*Most of the fruit for our Merlot is from the sustainably and organically farmed Epoque block of our vineyard in the Golden Mile. This versatile wine is bright, approachable and ready for dinner tonight, or can be tucked away in the cellar for a special occasion ... like a Tuesday.*



### LE VIEUX PIN

#### *Merlot*

VINTAGE	<i>2007</i>
REGION	<i>South Okanagan</i>
TONS PER ACRE	<i>2.75</i>
AGING	<i>14 months in French oak, 30% new</i>
SWEETNESS	<i>Dry</i>
PRODUCTION	<i>583 cases</i>
WINEMAKER	<i>Daniel Bontarin</i>