

In the Vineyard

Our vineyard strategy is an acknowledgement of the Old World with a gust of the New World. History has demonstrated that the best wines ultimately come from the best vineyard sites. This is "terroir." Fortunately for us (and you), the Okanagan Valley happens to be one of the best wine regions with its unique climate and variety of latitudes and soils. There is a perceptible difference in temperature and greenery, from the lushness of the north to the sage ridden desert in the south. According to WineBC, the area between Oliver and Osoyoos is the northernmost tip of the northernmost desert in the world; the Sonora Desert.



Summers are generally very hot with July and August being warmer than Napa Valley, but the evenings are markedly cooler. Osoyoos has 1450 growing degree days and 8 inches of average annual rainfall (WineBC.com).

Low rainfall, high heat units and a dry environment allow us to farm in a sustainable manner with all the respect the land deserves.

Our focus is to make wine representative of its terroir.

Low-input viticulture is the method we use to get there. Deficit irrigation, minimal fertilizer addition, high-density plantings and extremely low yield will allow vines to show us who they



really are deep down to the roots. We have very distinct soil composition between our vineyards from very sandy to high gravel content, to heavy clay with loam that results in very unique and distinctive wines. Along with our sister winery Lastella, we have 50 acres scattered through the South Okanagan in small



parcels from 8.5 acres to 12 acres. We also contract grapes from quality minded growers who have certified organic vineyards or grow sustainably.

Passion, friendship, dedication and commitment have been the recipe for our success.

In the Winery



At Le Vieux Pin (LVP), we operate on a very simple philosophy: small batch production of grapes sourced from the best vineyards. We think there are many

wineries who strive for the same goal, but at LVP we actually live it. 30lb micro picking bins have replaced half ton macro bins because we believe that the bigger bins will crush the fruit and start the oxidation process before getting to the winery. Two sorting tables help to eliminate any bad clusters that may contain rot or under ripe fruit. We remove the pinch rollers in the crusher/de-stemmer so that 80 – 90 % of the berries come through whole. We believe this produces a wine that expresses more fruit character and does not macerate the fruit before getting to the tank. All this extra work is performed so that we can provide our customers with premium wines that are comparable with the best from around the world, but uniquely British Columbian.

We use small, temperature controlled stainless steel fermentors

and have recently added 1000 litre open-top oak fermentors. These allow us to ferment all our wines single-vineyard and single-varietal and keep them separate until deciding on the final blend. For example, in 2008 for around 200 cases of Sauvignon Blanc we used 6 different small tanks and barrels for the fermentation as we wanted to achieve different qualities in each batch so the sum of the parts would result in a highly complex and special wine.

Everybody is chasing that elusive quality called complexity. LVP pursues this by subdividing the fruit in very small batches, so we can use two, three, and sometimes four different yeast strains. Similar to spontaneous fermentation where multiple yeast strains are responsible for fermenting the wine, we believe that by using multiple yeast strains we bring more complexity to the final wine that would not be there with a single yeast strain.



We believe that your best wines should be ones that people seek out to lay away for a period of time. It is for this reason that we practice the time honoured tradition of post fermentation maceration on our reds and soaking our whites on the skins before pressing. Both are done for added flavour and for some additional structure. There are no short cuts in making fine wines so we start with exceptional fruit, some lower than 2 tons per acre and most below 3 and follow that up in the cellar with the best practices and attention to detail.



At LVP we barrel ferment some of our whites and reds. In order to bring more complexity to our wine we source wood from a variety of forests in France. Most barrels are air dried in the open, while some are dried in kilns to quicken the process. Air dried wood is left outside and exposed to the elements.

This is done to season the wood before it is coopered. We buy only air dried in the belief that it is the best money can buy; kiln dried wood can add resinous, green and harsh flavours to the wine.

For some of our reds we use the free run juice only, while for others we use a small (1 ton) basket press to very gently extract juice from the fermented must. The winemaker then samples the pressed wine and stops the pressing as soon as bitterness is evident. The fermented must is moved to our compost (off-site) where it will be composted for the next 3 years and then back in our vineyards as part of our commitment to sustainability. The majority of the wine is moved into barriques for extensive ageing (anywhere from 12-24 months). Malolactic fermentation is completed in barrel (on applicable wines). We use about 30% new French oak (exact percentage is on our label) from about 6 different coopers and then discard the barrels after 3 years. For our reds; after the barrel ageing process the wine is bottled without fining or filtration, then stored until its release date.

This seasoning process is usually 2 years and in some cases 3 years. At LVP we believe that we can bring even more character to the finishing process. Our barrels are sourced from such famed French forests as Allier, Vosges, Nevers, Tronçais, and Bertrange each adding their own nuances to the finished wine. We have medium toasted barrels with toasted heads, medium toasted barrels with un-toasted heads, heavy toasted barrels with toasted heads, well you get the idea, and the possibilities are almost endless. This year we purchased oak from 7 different artisanal coopers (barrel makers) because they source wood from different lots and have different procedures for toasting the barrels and this will bring their own unique set of qualities to our wines. As you can see, some thought has gone into sourcing oak barrels for Le Vieux Pin and into trying to make our wines among the best in British Columbia.

History of the Winery

Le Vieux Pin, named after the majestic old pine tree on the northwest corner of our vineyard is situated on the East Bench of Oliver, in the South Okanagan Valley of beautiful British Columbia. The winery takes its design cues from both an old French barn and an old French railway station. Le Vieux Pin opened its doors in 2006 with its first vintage of 2005. This

included Vaila Pinot Noir Rosé, Auroré Sauvignon Blanc, Belle Pinot Noir, Apogée Merlot and Époque Merlot. We make our wines in the French tradition; but are open-minded about the use of the latest in equipment and technique. We embarked on this adventure to make the wines we dream of making.

À votre santé!



UNDER VINE SPRINKLER IRRIGATION

COMMITMENT TO SUSTAINABILITY IN OUR VINEYARDS.

Irrigation

In an arid region like the South Okanagan Valley (less than 30cm of rainfall annually), irrigation plays a very important role in agriculture. Even more vital is the need to conserve water for the future. As sustainable growers, we take this responsibility very seriously. Water is applied sparingly to our vineyards and different methods are employed to produce the most efficient results with the least amount of water usage. We employ a combination of overhead sprinklers, under vine sprinklers, drip and underground drip irrigation.

Drip irrigation is the most effective method of delivering water to the plants with the least amount of waste. Very little water is lost to evaporation because each plant is watered by its own emitter that is attached to a pipe low to the ground, so all of it goes to where it's needed. Using the least amount of water with the most results makes drip our number one choice of irrigation methods.

We also have some plantings under the new and progressive system of underground drip irrigation. Underground drip promotes deeper root growth and allows water to be delivered directly to the vine while suppressing weed growth, as water is not reaching the surface. This provides us with a sustainable

form of weed control along with all the other benefits of drip irrigation.

Although we try to use them as little as possible, overhead sprinklers also have their place in the vineyard. They are mostly used early in the season to protect the vines from frost damage. In the heat of summer both overhead and under vine sprinklers can be utilized for reducing the ambient temperature under the canopy. Lower temperatures mean higher acidity in the grapes.

These two methods are also important in the maintenance of cover crops. Cover crops are the plants growing between the rows, and when properly chosen, they play a vital – and organic – role in integrated pest control and soil nutrient management.

OVER GROUND DRIP IRRIGATION





VINYL POSTS AT OUR SELONA VINEYARD IN OSOYOOS

Vinyl Posts

Vinyl may not sound organic but these posts are much friendlier to the environment than wooden or iron posts.

First there's the obvious: We didn't have to chop down any trees to make these posts.

The other benefits may be less apparent: Wooden posts are treated with a host of herbicides and fungicides in order to preserve the wood. Over time these chemicals leach into the soil, which poses a risk to ground water and to any plants growing in that soil. Iron posts too, eventually leach out minerals to the ground and change the soil composition. Vinyl posts are treated with titanium dioxide – a chemical commonly used in treating hospital floors – and don't leach anything into the soil. They also have a much longer life span than the wooden and iron posts (min 50 years) which means they have to be replaced much less. This translates into less waste and less pollution from shipping. As vinyl posts are a fairly recent development we have only our Selona vineyard (10 acres) in Osoyoos built entirely with these white posts, but we have big plans for the future.

Falconry

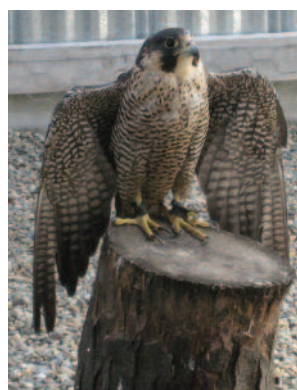
One pest we encounter every year, just prior to harvest, is hungry birds. Using falconry techniques for bird control is safe, non-toxic and humane.

The use of predatory birds such as falcons and hawks to manage crop damage is not a new concept. Falconry, which originated in the Orient, is nearly 4,000 years old. In China, farmers have used hawks to scare away sparrows from their rice fields for centuries. Today, vineyards, farms and various other venues employ falcons to reduce bird problems.

We have several Peregrine falcons patrolling our vineyards. They are trained to hunt a lure, which is a fake bird, attached to a rope and swung in the air. When prey species see a falcon in hunting mode they will leave the vineyard. After repeated attempts, the nuisance birds will simply move off to a safer area. Each falcon can be flown 6 to 8 times a day if necessary. There is no better scare tactic than a prey's natural enemy!

Using ecologically sound tactics is what we aim to achieve when controlling pests but it needs to be effective. With the falcons we accomplish both goals.

TANJIA, OUR FEMALE FALCON





Benefits of Open-Top Fermentors at Le Vieux Pin

After several decades of use in the fermentation of white Burgundies, the open-top oak fermentor is gaining ground among some more daring winemakers in the fermentation of select red wines. Le Vieux Pin has taken up the challenge. The open-top fermentor requires the implementation of more traditional and labour intensive methods than the steel tank, however, there are multiple benefits to the wine that makes it worthwhile.

PIGEAGE

To extract flavours, colour and aroma, winemakers need to mix the skins and seeds that rise to the top of the tank during fermentation, this is referred to as the “Cap”. Pumping over (Remontage) is the common practice while punch down (pigeage); the more labour intensive method is a gentler and more effective way of increasing skin, seed, and juice contact.

OAK'S INHERENT QUALITY

The oak molecules bind up with anthocyanins (colouring agents) resulting in a deeper and more stable colour. They also bind up with polyphenols (tannins) to form longer and more complex tannin chains that result in a wine with a deeper structure.

HEIGHT TO WIDTH RATIO

Due to the low height to diameter ratio, a greater than normal amount of juice to skin contact is achieved. This allows for greater colour, aroma and flavor extraction.

SMALL SIZE

Due to its small size (1000 litre), winemakers can have greater control and care over the final quality of the wine.

MAINTAINING TEMPERATURE

If left unchecked, fermentations can sometimes run away by heating up too quickly resulting in poor and low quality fermentation. The thick oak staves that the fermentor is constructed from act as a natural insulator and thus help maintain cooler temperatures during the cold soak and absorb heat during fermentation which allows for a slower and more controlled fermentation.

LE VIEUX PIN *Ava* 2010

THE WINEMAKER'S NOTES

The keys to growing these late ripening varieties successfully are very low yields and careful canopy management to expose the bunches to the sun and promote air circulation. When mastered the dried apricot and flowery aromas step forward firmly. In the cellar, the wine sees fermentation in both stainless steel and French oak barrels with extended *élevage* in barrel to gain complexity and palate richness.

RECOMMENDED FOOD PAIRING

Heritage chicken roast with traditional stuffing or game bird with tropical fruit accents in the sauce or side dish.

ACCOLADES AND REVIEWS

92 Points - John Schreiner:

"In a tradition of this winery of naming wines for employees' children, this white blend is named for winemaker Severine Pinté's daughter. The wine is a blend of [mostly] Viognier with Roussanne and Marsanne. This is a big basket of fruit flavours – apricot, melon and citrus. The balance is such that wine manages to be both fleshy in texture and refreshing and dry on the very long finish."

THE DETAILS

GRAPE VARIETY: *Mostly Viognier with less than*

10% Marsanne and Roussanne

REGION: *32% Okanagan Lake East Bench, 41%*

Black Sage Bench, 27% North Oliver,

South Okanagan, B.C., Canada

VINEYARD: *Various*

SOIL TYPE: *Clay, sand and rock*

AGE OF VINES: *Between 5 to 7 years old*

HARVESTED: *Oct 15th, Oct 27th and Oct 28th*

YIELD: *2.7 tons per acre*

PRODUCTION SIZE: *253 cases*

SWEETNESS: *Dry*

ALCOHOL: *14.2%*

AGING: *37% in French oak for 9 months, 10% new*

2010 Viognier - Roussanne - Marsanne

BC VQA OKANAGAN VALLEY

Our intense sun provides the ripe fruit flavours, and the cool nights balance this with crisp minerality. We have crafted a white Rhône blend like no other with both intensity and elegance.

**LE VIEUX PIN**
Ava

REGION *Okanagan Valley*
TONS PER ACRE *2.7*
GROWN *Black Sage Bench & North Oliver*
SOIL *clay, sand & rock*
AGING *37% in French oak for 9 months, 10% new*
PRODUCTION *253 cases*
VINTAGE *2010*

14.2% alc/vol

750 ml

LE VIEUX PIN *Petit Blanc 2010*

THE WINEMAKER'S NOTES

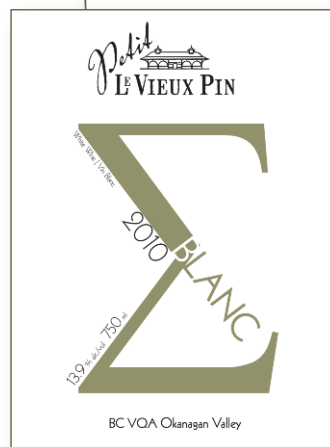
One should always have a clear objective or goal in life. For Petit Blanc, our goal was to make a wine that is light, fun, and free of heavy handed winemaking. With the 2010 Petit Blanc the whole is greater than the sum the parts with this unique blend of many aromatic varieties. Tropical notes are everywhere: mango, peach, passion fruit, and melon abound on both the nose and the palette. However, the most attractive part of the 2010 Petit Blanc is the texture: a rich entry leading to a crisp dry finish.

RECOMMENDED FOOD PAIRING

Endive salad and a fruit and cheese plate on a sunny Sunday brunch. Orange ruffe, quinoa and bacon wrapped scallops is another favourite dish.

THE DETAILS

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| GRAPE VARIETY: | <i>Sauv Blanc 29%, Chardonnay 24%</i> <i>Egewurst 19%, Muscat 14%</i> <i>Nagener 11%, Pinot Gris 2%</i> <i>and Ehrenfelser 1%</i> |
| REGION: | <i>Varied, South Okanagan, B.C., Canada</i> |
| VINEYARD: | <i>Various</i> |
| SOIL TYPE: | <i>Varied</i> |
| AGE OF VINES: | <i>5-20 plus</i> |
| HARVESTED: | <i>Oct 7th, Oct 15th, Oct 27th and Oct 28th</i> |
| YIELD: | <i>3.25 tons per acre</i> |
| PRODUCTION SIZE: | <i>350 Cases</i> |
| SWEETNESS: | <i>Dry</i> |
| ALCOHOL: | <i>13.9%</i> |
| AGING: | <i>Stainless steel</i> |



LE VIEUX PIN

Sauvignon Blanc 2011

THE WINEMAKER'S NOTES

Stringent canopy management and timely leaf removal results in a spectrum of varietal characteristics ranging from tropical fruits to classic gooseberry and grass. The cool nights of the Okanagan provide great natural acidity and structure while keeping the fruit profile zesty and vibrant. Borrowing a little old world flair from Didier Dagueneau, we used partial oak fermentation and aging, extended lees contact and occasional battonage for added complexity and texture.

RECOMMENDED FOOD PAIRING

Oysters on the half shell topped with lemon and garlic or frisée salad dressed with lardon and a soft boiled quail's egg are some of our favourites.

THE DETAILS

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| GRAPE VARIETY: | <i>100% Sauvignon Blanc</i> |
| REGION: | <i>Golden Mile, Okanagan Lake District, South Okanagan, B.C., Canada</i> |
| VINEYARD: | <i>Aurore, Dead Man</i> |
| SOIL TYPE: | <i>Mostly gravel and schist from morainal and fluvial origin</i> |
| AGE OF VINES: | <i>Between 6-11 years old (mostly 11)</i> |
| HARVESTED: | <i>September 14th and September 27th</i> |
| YIELD: | <i>2.8 tons per acre</i> |
| PRODUCTION SIZE: | <i>535 Cases</i> |
| SWEETNESS: | <i>Dry</i> |
| ALCOHOL: | <i>13.5%</i> |
| AGING: | <i>5 months in stainless steel and 24% French oak, 10% new with twice a week battonage for 4 months</i> |

2011 Sauvignon Blanc
BC VQA Okanagan Valley

*Inspired by the late Didier Dagueneau,
we crafted this wine from the fruit of
our steep Aurore block which gave us
tropical flavors, while our vineyard in
Aurore gave us the crisp acidity. Chosen in
extended lees contact and partial oak
fermentation and the result is this balance
of complex and fresh that's just right.*

**LE VIEUX PIN**
Sauvignon Blanc

REGION *Okanagan Valley*
TONS PER ACRE *2.8*
GROWN *Golden Mile, Okanagan Lake District*
SOIL *Varied, mostly gravel & schist*
AGING *Stainless steel,
23% French oak, 10% new*
BATTONAGE *twice a week for 4 months*
PRODUCTION *535 cases*
VINTAGE *2011*
13.5% alc./vol. 750 ml

LE VIEUX PIN

Équinox Chardonnay 2009

THE WINEMAKERS NOTES

Équinox: equal day, equal night. Equal old world, equal new world.

Unlike 2008 that was long and cool, the 2009 vintage was hot from the get go and the sun was shining all the way before the early frost in the second week of October. Resulting wines are showing riper fruit, and other characteristics that are associated with a warm vintage.

Old Vines, picture perfect vintage, high elevation and complex soil profile has made an unbelievably amazing Chardonnay. The combination of weight, finesse, acidity and minerality in this wine is something rare and something to be treasured. Only downside is that we only made 3 barrels of it.

RECOMMENDED FOOD PAIRING

With the many different layers of this wine, we like to pair it with a simple dish. Pan fried trout or halibut with a side of vegetables works perfectly to allow this wine to show you all it has to offer.

ACCOLADES AND REVIEWS

John Schreiner: Only 72 cases have been released. This barrel-fermented wine still manages to be a fresh as Chablis. It begins with aromas of citrus, honey and hazelnut and shows citrus and stone fruit flavours. The aromas and flavours blossom in the glass. This is a very elegant wine.

THE DETAILS

GRAPE VARIETY: Chardonnay
REGION: Golden Mile, Oliver, South Okanagan
B.C. Canada
VINEYARD: Combret
SOIL TYPE: Clay, Schist, Shale
AGE OF VINES: 39 years old
HARVESTED: Sept 23rd
YIELD: 2.4 tons/acre
PRODUCTION SIZE: 72 cases 750ml
RESIDUAL SUGAR: 0.6 g/l
ALCOHOL: 13.9%
AGING: 6 months in 100% new French Oak Barrels
AVAILABLE: Fall 2010

Équinox Chardonnay
2009

BC VQA OKANAGAN VALLEY

Strength, complexity, and finesse from the foundation for this limited release wine. High altitude, old vines, complex soil profile and a picture perfect vintage have given us an artfully layered wine to be treasured for many years to come.

LE VIEUX PIN

Équinox Chardonnay

VINTAGE 2009
REGION South Okanagan
SUB REGION Golden Mile
TONS PER ACRE 2.4
SOIL clay, schist & shale
AGING 6 months in French oak
Roupeux barrels, 100% new
PRODUCTION 72 cases
WINEMAKER James Cambridge
13.9% alc./vol. 750 ml

LE VIEUX PIN *Vaïla 2011*

THE WINEMAKER'S NOTES

Made with the Burgundian method of Saignée (literally to bleed) this rosé is produced from free run juice from Pinot Noir grapes and entirely steel tank aged. It is a fun, delicate wine absolutely perfect for the summer. The 2011 Vaïla presents a pale salmon colour and explosive aromas of rhubarb, pink grapefruit and the amazing bright red fruit BC rosés are famous for.

RECOMMENDED FOOD PAIRING


Charcuterie and artisanal cheese plates make for a classic pairing.

THE DETAILS

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|------------------|---|
| GRAPE VARIETY: | <i>100% Pinot Noir</i> |
| REGION: | <i>West Kelowna, Black Sage Bench, Golden Mile and Okanagan Falls, Okanagan, B.C., Canada</i> |
| VINEYARD: | <i>Various</i> |
| SOIL TYPE: | <i>Varied</i> |
| AGE OF VINES: | <i>Between 11-25</i> |
| HARVESTED: | <i>October 6th, November 2nd and 3rd</i> |
| YIELD: | <i>Average of 3 tons per acre</i> |
| PRODUCTION SIZE: | <i>989 Cases</i> |
| SWEETNESS: | <i>Dry</i> |
| ALCOHOL: | <i>13.7%</i> |
| AGING: | <i>100% stainless steel</i> |

2011 Vaïla
BC VQA Okanagan Valley
Pinot Noir Rosé

Using the old Burgundian method of Saignée, we turned three pruned grapes into free-run juice. With no interference from oak the juice was hand crafted into a wine that simply expresses the feminine elegance of Pinot Noir.

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|  | |
| <i>Vaïla</i> | |
| REGION | <i>Okanagan Valley</i> |
| TONS PER ACRE | <i>3</i> |
| GROWN | <i>West Kelowna 48%, Black Sage Bench 26%, Okanagan Falls 21% & Golden Mile 5%</i> |
| SOIL | <i>Varied, mostly sandy & gravel</i> |
| AGING | <i>Stainless Steel</i> |
| SWEETNESS | <i>dry</i> |
| PRODUCTION | <i>989 cases</i> |
| VINTAGE | <i>2011</i> |
| 13.7% alc./vol. | 750 ml |

LE VIEUX PIN

Petit Rouge 2008

THE WINEMAKERS NOTES

The goal for petit rouge was to make a wine that adheres to the same standards and level of care as the rest of the wines at Le Vieux Pin, but at the same time is simpler and more readily accessible upon release.

Made from the fruit of younger vines and vines cropped at an average of 3.5 tons/acre, petit rouge offers a big bang for your buck.

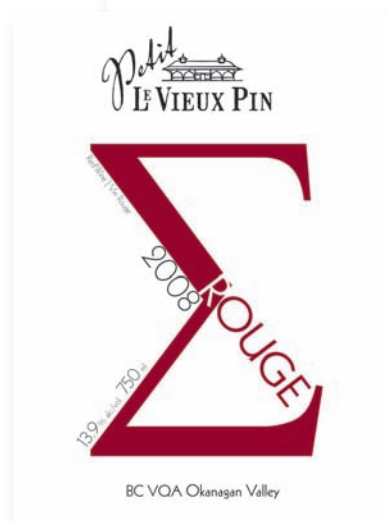
The palate is lively and harmonious. Great balance of fruit, tannin and acid, makes this wine quite versatile. Perfect for any occasion, which was our intention in creating this wine.

RECOMMENDED FOOD PAIRING

Have fun, cause that's what we do. This little beauty goes well with so many different dishes. Feel free to experiment and let us know what works best for you.

THE DETAILS

| | |
|------------------|---|
| GRAPE VARIETY: | <i>Merlot, Cabernet Sauvignon, Pinot Noir</i> |
| REGION: | <i>Okanagan valley, B.C. Canada</i> |
| VINEYARD: | <i>Various</i> |
| SOIL TYPE: | <i>Various</i> |
| AGE OF VINES: | <i>Average of 7 years old</i> |
| HARVESTED: | <i>Various</i> |
| YIELD: | <i>Average of 3.5 tons/acre</i> |
| PRODUCTION SIZE: | <i>800 Cases 750ml</i> |
| RESIDUAL SUGAR: | <i>1.1g/l</i> |
| ALCOHOL: | <i>13.9%</i> |
| AGING: | <i>14 months in French Oak, 20% New</i> |
| AVAILABLE: | <i>Fall 2010</i> |



LE VIEUX PIN *Syrah 2009*

THE WINEMAKER'S NOTES

In contrast with 2008, the 2009 vintage was hot from the get go and the sun shone until the early frost in the second week of October. The resulting wines show riper fruit, rounded acidity, slightly higher alcohol levels and other characteristics associated with a warm vintage.

The 2009 Syrah is comprised of fruit grown in two different sub appellations in the South Okanagan Valley. Again fermented with a few percent Viognier the resulting effort is a very complex wine with deep well set colour.

While it combines elements of both the old and new world, our Syrah leans more toward what you would expect from France - hence the name. The wine is nuanced, elegant and refined.

RECOMMENDED FOOD PAIRING

Centuries ago the black pepper spice trade launched voyages, wars and epic tales. Today we suggest trying a black pepper crusted New York Steak paired with the 2009 Syrah to fill the air with all that peppery goodness.

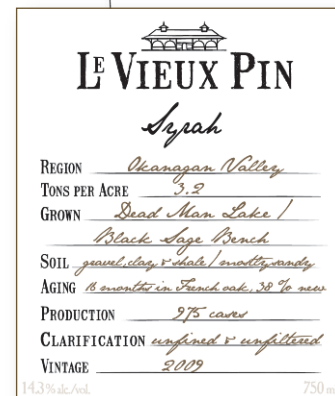
ACCOLADES AND REVIEWS

91 Points - John Schreiner: "Made with fruit from three south Okanagan vineyards, this wine begins with an appealing red fruit aroma. On the palate, there are flavours of plum and black cherry with spice and white pepper on the finish. The tannins are round and ripe."

90 Points - David Lawrason: "This could very easily be syrah from the Rhône Valley. It has a lovely, floral, blackberry, licorice and peppery nose buffed with some new oak vanilla and smoke. It's medium-full bodied, smooth and a touch sweet but in-filled with great black licorice and ripe blackberry. The finish trails some minerality and sage, hitting excellent length. Best 2013 to 2018."

THE DETAILS

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| GRAPE VARIETY: | <i>Mostly Syrah with few percent Viognier co-ferment</i> |
| REGION: | <i>Golden Mile, Black Sage Bench, North Oliver, South Okanagan, B.C., Canada</i> |
| VINEYARD: | <i>Dead man, Lavender Ridge, Le Pin and Crowley</i> |
| SOIL TYPE: | <i>Gravel and schist from morainal and fluvial origin, sandy loam, sand and silty loam</i> |
| AGE OF VINES: | <i>Between 5 and 10</i> |
| HARVESTED: | <i>Sept 30, Oct 1, Oct 2, Oct 6 and Oct 12</i> |
| YIELD: | <i>3.2 tons per acre</i> |
| PRODUCTION SIZE: | <i>975 cases</i> |
| SWEETNESS: | <i>Dry</i> |
| ALCOHOL: | <i>14.3%</i> |
| AGING: | <i>16 months in French oak, 38% new</i> |



LE VIEUX PIN

Équinoxe Syrah 2008

THE WINEMAKERS NOTES

Équinoxe: equal day, equal night. Equal old world, equal new world.

A wow wine. One with that X factor. Single vineyard Syrah fermented with few percent viognier grown on the Golden Mile, has resulted in a wine that is very perfume-y and intensely aromatic.

Pink and white peppercorn, lilacs along with red licorice and game greet you on the nose. The flavors on the palate are slightly spicy and build up gently to astoundingly harmonious and polite finish. In one word: finessed.

Everything is in perfect harmony.

RECOMMENDED FOOD PAIRING

Cassoulet and other southern French dishes will pair amazingly well with this wine.

ACCOLADES AND REVIEWS

John Schreiner - 92 points: "dark, meaty red wine with aromas and flavours of plums, black cherries and white peppers. The finish is very long and satisfying".

THE DETAILS

GRAPE VARIETY: *Syrah with 5% Viognier*
REGION: *Golden Mile, Oliver, South Okanagan,
B.C. Canada*
VINEYARD: *Dead Man*
SOIL TYPE: *Gravel Shale and Clay*
AGE OF VINES: *3 years old*
HARVESTED: *September 28th*
YIELD: *2.1 tons/acre*
PRODUCTION SIZE: *70 cases 750 ml*
RESIDUAL SUGAR: *1 g/l*
ALCOHOL: *14.5%*
AGING: *18 months in french oak 50% new*
AVAILABLE: *Spring 2011*

Équinoxe Syrah 2008
BC VQA OKANAGAN VALLEY

*The complexity and elegance
of the old world,
The exuberance and lush fruit
of the new world.
The best expression of our region.
Seamlessly integrated, challenging
the best around the world as the
highest expression of this noble grape.*

**LE VIEUX PIN**
Équinoxe Syrah

VINTAGE 2008
REGION South Okanagan
SUB REGION Golden Mile
VINEYARD Dead Man
TONS PER ACRE 2.1
SOIL gravel, shale & clay
AGING 18 months in French oak,
50% new
PRODUCTION 70 cases
WINEMAKER James Cambridge

14.5% alc/vol. 750 ml

LE VIEUX PIN *Équinoxe Syrah 2009*

THE WINEMAKER'S NOTES

Équinoxe: equal day, equal night. Equal old world, equal new world.

In contrast with 2008, the 2009 vintage was hot from the get go and the sun shone until the early frost in the second week of October.

The resulting wines show riper fruit, rounded acidity, slightly higher alcohol levels and other characteristics associated with a warm vintage.

The 2009 Équinoxe Syrah is comprised of fruit grown in 2 sub appellations within the South Okanagan Valley; both have predominantly sandy based soil.

In 2009 the Équinoxe Syrah perfectly and effortlessly combines elements of both old world and new world. The heat of the desert days gives us lushness, exuberance and comfort; the cool desert nights give us balanced natural acidity and elegance.

RECOMMENDED FOOD PAIRING

Centuries ago the black pepper spice trade launched voyages, wars and epic tales. A white and black pepper lamb or veal stew will find and accentuate the peppery notes in the wine to create a dramatic celebration of pepper. Cassoulet is another classic and seamless pairing.

ACCOLADES AND REVIEWS

93 Points - John Szabo (Master Sommelier): "Wow. First class Syrah here, a big step up from the Le Vieux Pin's already very good "regular" Syrah. This has incredibly dense and complex flavours spanning the spectrum from smoke and tar to ripe but not jammy fruit, garrigue, liquorice, faded roses and violets, and top notch dark chocolate. The palate is really well balanced and poised, with terrific flavour intensity without excessive extraction, just well-managed tannins and juicy acidity, leading into a long, long finish. Absolutely terrific and highly inviting now, but likely best 2014-2020."


93 Points - David Lawrason: "This is terrific! One of those rich, molten Syrahs that slips and slides its way from start to finish. The nose is a bit reserved but still shows lovely pepper, licorice/caraway, black olive/berry fruit and B.C. sage. The length is excellent. This wine is exquisite! Best 2014 to well beyond 2020."

95 Points - John Schreiner: "This is a ripe red made from grapes grown around 1.5 tons an acre. It starts with an intriguing aroma of red liquorice, pepper and raw steak. On palate, there are generous flavours of plums, black cherries and red liquorice. The texture is full, rich and elegant."

THE DETAILS

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| GRAPE VARIETY: | <i>Mostly Syrah with few percent Vignoles co-ferment</i> |
| REGION: | <i>South Okanagan, Black Sage Bench, South Okanagan, B.C., Canada</i> |
| VINEYARD: | <i>Stags, Lavender Ridge</i> |
| SOIL TYPE: | <i>White silica sand, sandy loam</i> |
| AGE OF VINES: | <i>Between 5 and 10</i> |
| HARVESTED: | <i>Sept 30, Oct 1, Oct 2, Oct 5, Oct 12</i> |
| YIELD: | <i>1.5 tons per acre</i> |
| PRODUCTION SIZE: | <i>160 cases</i> |
| SWEETNESS: | <i>Dry</i> |
| ALCOHOL: | <i>14.8%</i> |
| AGING: | <i>18 months in French oak, 72% new</i> |

2009 Équinoxe Syrah
BC VQA OKANAGAN VALLEY
*The complexity and elegance
of the old world
The exuberance and lush fruit
of the new world
The best expression of our region
seamlessly integrated, challenging
the best around the world as the
highest expression of this noble grape.*

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| LE VIEUX PIN | |
| <i>Équinoxe Syrah</i> | |
| REGION | <i>Okanagan Valley</i> |
| SOIL | <i>clay & gravel/mulchy sandy</i> |
| GROWN | <i>Okanagan Lake District / Black Sage Bench</i> |
| AGING | <i>18 months in French oak, 72% new</i> |
| PRODUCTION | <i>160 cases</i> |
| CLARIFICATION | <i>unfined & unfiltered</i> |
| VINTAGE | <i>2009</i> |
| 14.8% alc/vol | 750 ml |

LE VIEUX PIN

Équinoxe Merlot 2008

THE WINEMAKERS NOTES

Équinoxe: equal day, equal night. Equal old world, equal new world.

Our Équinoxe Merlot (previously labeled as Apogee Merlot Reserve) comes from a very specific block of 16 year old vines on the south end of the Golden Mile.

Since 2005 (the first vintage of this wine), the results seem to show that regardless of the vintage, the resulting wine is always intense with firm tannins. With morning sun and afternoon shade, acidity is always harmonious and keeps the wine from being flat or overbearing. The nose is dancing with a myriad of nuances. The flavors on the palate 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 in a proper cellar.

RECOMMENDED FOOD PAIRING

A grilled rib eye over blue cheese polenta or lamb tagine with raisin and mint couscous are two favorites that will add complexity to the flavors.

THE DETAILS

GRAPE VARIETY: *Merlot*
REGION: *Golden Mile, Oliver, South Okanagan
B.C. Canada*
VINEYARD: *Feuille D'Or*
SOIL TYPE: *Clay, Alluvial silt, Gravel*
AGE OF VINES: *16 years old*
HARVESTED: *October 23rd*
YIELD: *2.1 tons/acre*
PRODUCTION SIZE: *175 cases 750ml*
RESIDUAL SUGAR: *1.9g/l*
ALCOHOL: *14.9%*
AGING: *21 months in French Oak, 60% new*
AVAILABLE: *Fall 2011*

*Équinoxe
Merlot 2008
BC VQA OKANAGAN VALLEY*
*Struggling vines and steel pruning
allowed the vines to yield very
concentrated fruit. The finished wine
is traditionally crafted.
A formidable Merlot that has the
structure to evolve beautifully in
the cellar for many years to come.*

LE VIEUX PIN
Équinoxe Merlot

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|---------------|---|
| VINTAGE | <i>2008</i> |
| REGION | <i>South Okanagan</i> |
| SUB REGION | <i>Golden Mile, Oliver</i> |
| VINEYARD | <i>Feuille D'Or</i> |
| TONS PER ACRE | <i>2.1</i> |
| SOIL | <i>clay, alluvial, silt & rock</i> |
| AGING | <i>21 months in French oak, 60% new</i> |
| PRODUCTION | <i>175 cases</i> |
| WINEMAKER | <i>James Cambridge</i> |

149 g alc./vol. 750 ml

LE VIEUX PIN

Équinox Cabernet Franc 2008

THE WINEMAKERS NOTES

Équinox: equal day, equal night. Equal old world, equal new world.

One row in our Feuille D'Or vineyard (resulting in a single Barrel) is where the fruit comes from. Some more vines have been planted but won't be included until they reach the same levels of maturity and flavor profile of the already established 16 year old vines.

This Cabernet Franc was the first wine that opened our eyes to the uniqueness of South Okanagan. Here, we get elements of both old and the new world. The lushness and fruit intensity of the new world, marries the structure, acid and complexity of the old world.

Grilled herb crusted steak, cassis, sweet pipe tobacco and leather and other hard to pin point complex aromas greet you on the nose. The same flavors are displayed on the palate while the finish lasts for well over a minute. Monumental. Too bad that for the time being we only have 1 barrel to offer.

RECOMMENDED FOOD PAIRING

Arrachera and beef Fajita is a personal favorite.

THE DETAILS

GRAPE VARIETY: Cabernet Franc
REGION: Golden Mile, Oliver, South Okanagan,
B.C. Canada
VINEYARD: Feuille D'Or
SOIL TYPE: Clay, Alluvial silt, Gravel
AGE OF VINES: 16 years old
HARVESTED: October 28th
YIELD: 1.2 tons/acre
PRODUCTION SIZE: 25 cases
RESIDUAL SUGAR: 2 g/l
ALCOHOL: 15.1%
AGING: 22 months in one single barrel
of French Oak, 100% New
AVAILABLE: Fall 2011

