

Winemaker  
James Cambridge  
with his new oak  
fermenter

# Le Vieux Pin - Where Terroir is Absolute

At Le Vieux Pin terroir is absolute. The non-interventionist approach practiced at Le Vieux Pin that allows for the flavours of nature to be front and center may sound simple, but it is actually a very involved process. Pest and disease issues, usually dealt with a combination of herbicides and germicides, become mental gymnastics for the grower as he tries to find the least invasive control method. Additives in the winery are also kept to a minimum in order to highlight both the vintage and the unique terroir of each vineyard block. While the people involved have to be specialized in their specific roles, they also have to be well versed in all steps crucial to making great wine. The vineyard manager cannot simply wash his hands of responsibility for the vintage once the crop hits the cellar doors, nor can the winemaker be content in waiting for the grapes to be placed at his doorstep. Harold Goudy and James Cambridge, Vineyard Manager and Winemaker respectively, are in constant communication with each other, walking the vineyards together throughout the year and discussing and debating virtually every aspect of each vintage to develop a wine that represents what Le Vieux Pin is all about.

The 2006 Merlots that have recently been released are an excellent example of Le Vieux Pin's dedication. Both wines share many of the same characteristics - both are 100% Merlot and grown on

the Golden Mile bench in low yielding vineyards, and both share the same weather of the growing season - yet there is a very large contrast in the finished wines.

#### ☞ The 2006 Apogée \$65.00

Shows all the characteristics of a premium Merlot with layers of dark fruit intertwined over a hint of licorice, yet has a complexity unique to the Feuille d'Or - the rocky, sloped vineyard where the grapes are from.

#### ☞ The 2006 Époque \$38.00

Possessing flavour concentration similar to the 2006 Apogée - it is grown on the Kalalla vineyard, a site with more gravel and loam in the soil. The Époque is shares the same southeast exposure, but has darker fruit flavours, and enters the realm of chocolate and spice on the palette.

For me, it is tough to choose between them. I see each having a special spot in my cellar and at my dinner table. Come visit Le Vieux Pin and try them out. Like most good things in life, there is a finite number of these gems available, so I encourage you to make it a point to visit Le Vieux Pin and try these wines sooner rather than later. Call ahead to avoid disappointment - (250) 498 - 8388

~ Pat Gaudet



**LE VIEUX PIN**  
*Bienvenue!*

Welcome to Le Vieux Pin, named after the old pine on the North-West corner of our vineyard. We make our wines in the French tradition but with the latest in equipment and technique. We also grow organically and sustainably as we believe purity of grape leads to purity of wine. And that's why we embarked on this adventure.  
To make the wines we dream of making.

À votre santé!



**LE VIEUX PIN**  
34070 73rd and Black Sage Road, Oliver, BC  
Tel: 250.498.8388 ✉ info@levieuxpin.ca  
www.levieuxpin.ca



## A Blend of Modernism with Elements of Tuscan Charm

The commitment La Stella has to making the absolute best wines possible is as evident in the wines as it is in the facility itself. The La Stella winery is a unique and pleasing blend of modernism with elements of Tuscan charm. However, this place is more than just a pretty façade. Underneath the hand molded glass fixtures and custom wrought iron hardware is cutting edge technology used to make the best wine possible.



This gorgeous Tuscan style door knocker indicates the style of the winery within.

Electronically controlled temperature jackets on each and every tank and a fully customizable press are just some of the tools allowing Daniel Bontorin, the Winemaker at La Stella, to control each and every critical aspect of the winemaking process. Traditional ideas are also more thoroughly understood and are readily exploited to the benefit of the finished product. Gravity fed tanks lessen the rough handling of the grapes that the usage of a pump can sometimes cause, and hand sorting reduces the need for increased additions throughout the winemaking process. Of course, a winemaker can only make a wine as good as the grapes. Thankfully, La Stella has that covered too.

La Stella makes wine from vines trained to produce intense flavours through stressed plants and responsible vineyard management. With such high quality fruit, the latest in technology, and a talented winemaker, the wines of La Stella are among the best available in B.C.

#### ☞ 2007 Vivace Pinot Gris

This is a great wine to begin an evening with. Dry, with hints of vanilla underneath a streak of mineral flavours and pear overtones.

#### ☞ 2006 Allegretto Merlot

With dark fruit flavours and a length of flavours, this wine really comes into its own when paired with a meal. Try it with Osso Bucco or a Bison steak. You will be amazed.

#### ☞ 2006 Maestro Merlot

This wine is an explosion of dense flavours! Even though the fruit flavours are very concentrated, you can taste and smell the promised bouquet of cedar and rich chocolate. Excellent tannin integration and a wonderful mouth feel seal the deal for me. This wine will age gracefully well into the next decade.

La Stella is open during the winter season. Call them at (250) 495-8180 to set up an appointment.

~ Pat Gaudet





**LA STELLA**

Close your eyes. Think of romance. Think of culture.  
Think of a warm, fresh breeze...  
Now open. You are in wine country.  
Winding roads, natural beauty, warm people,  
artisans, musicians, wine lovers.  
LA STELLA was created to be the embodiment  
of the Tuscan way of life.  
Simple, yet refined. Humble, yet proud.  
For us, we are making more than wine.  
We are making a statement.  
We are making our own fun.  
We are making something different  
yet reassuringly familiar.

8123 - 148th Avenue, Osoyoos, B.C.  
Tel: 250-495-8180  
info@lastella.ca ✉ www.lastella.ca