

LE VIEUX PIN

Ava 2012

THE WINEMAKER'S NOTES

After three atypical vintages in a row, 2012 is a return to a more typical growing season in the South Okanagan Valley. After an initial scare of unusually high record rainfall in late spring the remainder of the growing season was an absolute dream come true. Mid July till late fall gave us very hot days combined with typical cold desert nights. Growing degree days for the South Okanagan were above average and certainly much higher than 2010 and 2011. One of the hallmarks of this vintage was the extremely uniformly ripe and clean grapes with minimal need for sorting (quite the opposite of 2008 and 2010 and what we are seeing in 2013 as I type these words). The resulting wines are more fruit forward with round structure thanks to plenty of sunshine and heat units; the cool nights resulted in excellent, piercing aromatics and bright acidity in the wine.

The keys to growing these late ripening varieties successfully are to keep yields very low and to manage the canopy carefully to expose the bunches to the sun and promote air circulation. When mastered, the telltale dried apricot and floral aromas step forward firmly with that hard to miss oily and viscous qualities these grape varieties are admired for.

REVIEWS

John Schreiner – The blend is 61% Viognier, 21% Roussanne and 18% Marsanne. This wine, which will be released in the spring of 2014, is barrel-aged and closed with cork. It is already an elegantly polished wine with an intriguing hint of white pepper in the aroma and on the finish. In between, there are flavours of citrus, melon and apple. The generous texture gives the wine good weight on the palate. (92 points)

RECOMMENDED FOOD PAIRING

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

THE DETAILS

GRAPE VARIETY: *61% Viognier, 21% Roussanne, 18% Marsanne*

REGION: *North of Okanagan, Black Sage Bench*

VINEYARD: *Crowley, Le Grand Pin*

SOIL TYPE: *Glacio Fluvial fan: gravel and sand at Crowley vineyard, Mostly sand and silt with rare gravel at Le Grand Pin block*

AGE OF VINES: *5 to 9*


YIELD: *2.85 tons/acre*

PRODUCTION SIZE: *680 cases*

ALCOHOL: *14%*

AGING: *45% in French Oak barrels and 500L puncheons for 9 months, 33% new.*

Twice a week battonage in first four months, then once every two weeks in last five months

	
<i>Ava</i>	
REGION	<i>Okanagan Valley</i>
TONS PER ACRE	<i>2.85</i>
GROWN	<i>North of Okanagan, Black Sage Bench</i>
SOIL	<i>glacio fluvial; gravel/deep and sandy</i>
AGING	<i>45% aged in French oak barrels for 9 months, 33% new</i>
PRODUCTION	<i>680 cases</i>
BATTONAGE	<i>twice a week for 4 months + once every 2 weeks for 5 months</i>
VINTAGE	<i>2012</i>
14.0% alc/vol.	750 ml