

LE VIEUX PIN

Ava 2016

THE WINEMAKERS NOTES

After 4 hot to very hot growing seasons, 2016 is a return back to the classic South Okanagan.


2016 Ava is coiled tightly and is at its best with a long decant or better yet tucked away for a couple of years of slumber time in the cellar. Viognier and Roussanne have seamlessly married together on the nose and palate while the yellow orchard fruit and weight of Marsanne is most noticeable on the finish. Red Haven peaches, apricots are mingling with white aromatic flowers, herbal tea, and Spartan apple notes greet you on the nose. The tiny amount of new oak is very well integrated and barely shows itself more than a thin frame around a beautiful painting. With long decant, slight acacia honey drizzled notes on brioche bun come to the foreground. Anticipate beautiful toasted cereal notes to come forward about half a dozen years post vintage.

RECOMMENDED FOOD PAIRING

Heritage roasted chicken with traditional stuffing or game bird with tropical fruit accents.

THE DETAILS

GRAPE VARIETY:	<i>50% Viognier, 32% Roussanne and 18% Marsanne</i>
REGION:	<i>North Okanagan and Black Sage Bench</i>
VINEYARD:	<i>Le Grand Pin & Crowley</i>
SOIL TYPE:	<i>Glacio Fluvial Fan; Gravel and sand at Crowley Vineyard, mostly Sand and Clay, and rare pockets of Gravel in Le Grand Pin Block.</i>
AGE OF VINES:	<i>8-12 years</i>
YIELD:	<i>Average of 3.5 tons per acre</i>
PRODUCTION SIZE:	<i>816 cases</i>
ALCOHOL:	<i>13.9%</i>
AGING:	<i>6 months in 58% French Oak Barrels and Puncheons, the balance in Stainless steel. 6% new oak.</i>
BATONNAGE:	<i>Twice a week in the first month, then once a month afterwards</i>

	
LE VIEUX PIN	
<i>Ava</i>	
VINTAGE	<i>2016</i>
GROWN	<i>North Okanagan / Black Sage Bench</i>
CÉPAGE	<i>50% Viognier, 32% Roussanne, 18% Marsanne</i>
TONS PER ACRE	<i>3.5</i>
BATONNAGE	<i>twice a week in the first month, then once a month</i>
AGING	<i>6 months in 58% French oak, 6% new-42% in stainless steel on lees</i>
PRODUCTION	<i>816 cases</i>