

LE VIEUX PIN *Ava 2011*

THE WINEMAKERS NOTES

2011 was a long and cool growing season without the extreme daytime heat the South Okanagan is known for. This resulted in grapes that achieved full phenolic ripeness at record low sugar levels (and thus low alcohol levels). South Okanagan had an amazing fall with mild weather which gave us the luxury of a seven week long picking window. 2011 goes into the history book as an atypical, yet very welcome vintage.

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 dried apricot and floral aromas step forward firmly.

REVIEWS

David Lawrason – This is a ground-breaking blend (for the Okanagan) of viognier, marsanne and roussanne -Rhône varieties that do well in the dry, sunny climate of southern France. It has a lifted, engaging nose of rosemary, persimmon, starfruit and spice from partial ageing in French oak. It's medium weight, racy, warm and very spicy. The finish is somewhat bitter; the length is excellent to outstanding. Tasted December 2012. (91 points)

John Szabo, MS – A very classy and improved version of the Ava over the 2010, an intriguing, Rhône-inspired blend of viognier-roussanne-marsanne that's partially aged in oak (barrels and puncheons, 500l). The nose is an elegant mix of sweet and savoury herbs, cinnamon-tinged orange and orchard fruit notes, essential oil of violet and other nuanced and complex notes that make this well above the mean in terms of interest. The palate is fullish but well balanced, with seamless oak and very good to excellent length. Amazing to pack so much flavour into a wine with just 12.3% alcohol - that's good viticulture. A wine made with both confidence and savoir-fair. Tasted December 2012. (91 points)


John Schreiner – This is 78% Viognier and 11% each of Marsanne and Roussanne. The wine has aromas of apple and citrus, with a core of melons, apples and minerals. The finish is crisp and refreshing. 91 points.

RECOMMENDED FOOD PAIRING

Heritage roasted chicken with traditional stuffing or game bird with tropical fruit accents. Feel free to experiment and let us know what works best for you.

THE DETAILS

GRAPE VARIETY: *78% Viognier, 11% each of Marsanne & Roussanne*
REGION: *North Okanagan / Black Sage Bench*
VINEYARD: *Crowley / Home Block*
SOIL TYPE: *Glacia Fluvial Fan: Mostly Sand, sandy loam*
AGE OF VINES: *4-8 years old mostly 8*
YIELD: *Average of 3.4 tons/acre*
PRODUCTION SIZE: *494 Cases 750ml*
ALCOHOL: *12.3%*
AGING: *42% in French Oak, for 9 months, 11% new*

	
REGION	<i>Okanagan Valley</i>
TONS PER ACRE	<i>3.4</i>
GROWN	<i>North Okanagan / Black Sage</i>
SOIL	<i>glacia fluvial; mostly sand</i>
AGING	<i>42% in French oak barrels & puncheons for 9 months, 11% new</i>
PRODUCTION	<i>494 cases</i>
VINTAGE	<i>2011</i>
12.3% alc/vol. 750 ml	