

# LE VIEUX PIN

## Ava 2013

### THE WINEMAKERS NOTES

2013 is a tale of two vintages in the same year. Dry and warm autumn is almost a sure thing in our region. 2013 was a rare exception. We had an unusual string of rainy days in the middle of harvest in mid September. The characteristic of the wines is as such dependent on if the grapes were picked before or after the rainy period. Wines made from grapes harvested before the rain virtually needed no sorting as they showed clean and robust flavors of a dry growing season with plenty of very hot days. The rain was a double edge sword though and a blessing in disguise if you will. On one hand it provided an opportunity for the vines to continue pushing forward for better sugar/acid balance and greater phenolic maturity but on the other hand it meant the arrival of rot (need for extensive sorting) and flavor dilution in less than ideal sites. Sorting was the key word along with when the fruit was harvested and in which site it was grown. Buyers of Okanagan wines in general are best to shop by producer and well-known sites for their quick draining soil make up. Taste before you buy is our recommendation in general but in particular for 2013.

2013 Ava at least when we write this tasting note for such a young wine is dominated by Roussanne on the nose, the texture of Viognier on the entry and flavour profile of all three grape varieties on the finish. Juiciest and most aromatic of peaches mingle with the pleasant subtle bitterness of pink grapefruit rind and pith of apricot. There are slight white honey drizzled notes on brioche bun that is going to develop further with time in bottle. Also anticipate a beautiful toasted cereal note to come forward a couple of years down the line from the release date.

### REVIEW

„This is a blend of 50% Viognier, 41% Marsanne and 9% Roussanne. The wine begins with aromas of herbs and stone fruit, leading to flavours of apple, grapefruit and stone fruit. The wine has good weight on the palate, with bright acidity and with a dry, lingering finish.“ - JOHN SCHREINER

### 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:	50% Viognier, 41% Roussanne, 9% Marsanne
REGION:	Black Sage Bench, North Okanagan
VINEYARD:	Le Grand Pin, Crowley
SOIL TYPE:	Glacial Fluvial fan: gravel and sand at Crowley vineyard, Mostly sand and clay and rare pockets of gravel in Le Grand Pin block
AGE OF VINES:	6 to 10
YIELD:	3.3 tons per acre
PRODUCTION SIZE:	690 cases
ALCOHOL:	12.9%
AGING:	43% fermented and aged in french oak barrels and puncheons for 9 months. 19% new. Remainder in Stainless Steel

