

## Aua 2019

2019 Ava is fuller and more immediately impactful than the last couple of vintages. It is packed with the very essence of white Rhone grapes. A regal wine with round and full structure, but with poise. A wine that will both wow in its youth and in the long term (specially after 5-8 years of bottle age). Today, Ava 2019 is at its best with a long decant or better yet tucked away for at least a couple of years of slumber time in the cellar. There is an erect spine holding this textural wine in balance. Canned peaches and nectarines are mingling with white aromatic flowers, herbal tea, and light brioche notes. The fruit was full and ripe and could handle (infact was begging for) a bit mroe than usual level of new oak at 35%. on day two, slight acacia honey drizzled notes on toasted 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 chicken roast with traditional stuffing or game bird with tropical fruit accents in the sauce or side dish.

GRAPE VARIETY: 51% Viognier, 35% Roussanne, 12% Marsanne

GROWN: 74.2% Black Sage Bench, 12.9% Osoyoos East

Bench, 12.9 % Golden Mile Bbench

VINEYARD: 48% Le Grand Pin, 23% Crowley, 13% Hanson,

13% La Feuille d'Or, 3% Sev's vineyard

SOIL ORIGIN: Various
SOIL TYPE: Various

AGE OF VINES: 11-15 year old vines
YIELD: Average of 4.2 tons/acre

PRODUCTION: 927 cases
ALCOHOL: 13.8%

AGING: 7 months in 41% French oak puncheons and

barrels, 35% new oak. Balance in stainless tanks.

BATTONAGE: Twice a week for the first 4 months, then once a

week

