

LE VIEUX PIN

Ava 2015

THE WINEMAKERS NOTES

Are we witnessing climate change? 2015 started with the earliest bud break in our history, saw very hot (42 °C +) summer days (record high June temperatures) which lead to one of the earliest harvests on record: August 18th! After the initial scare of forest fires and small chance of smoke taint passed, harvest took place under ideal conditions. The fruit was homogeneously ripe with little to no need for sorting.

2015 Ava is open knit and one of the most readily enjoyable vintages of Ava upon release. 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. White peaches, apricots are mingling with white flowers, green tea, and crab apple notes greet you on the nose. The modest amount of new oak is well integrated and barely shows itself more than a thin frame around a beautiful painting. There are slight acacia honey drizzled notes on brioche bun that are already present and going to develop further with bottle age. Also 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: *52% Viognier, 40% Roussanne, 8% Marsanne*

REGION: *North Oliver/Black Sage Bench*

VINEYARD: *Le Grand Pin & Crowley*

SOIL TYPE: *Glacio 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: *7-11 years*

YIELD: *Average of 3.97 tons per acre*

PRODUCTION SIZE: *720 cases*

ALCOHOL: *14.4%*

AGING: *6 months in 60% French Oak Barrels of which 37% are Puncheons, the balance in Stainless steel. 14% new oak.*


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VINTAGE	<i>2015</i>
GROWN	<i>North Oliver/Black Sage Bench</i>
CÉPAGE	<i>52% Viognier, 40% Roussanne, 8% Marsanne</i>
TONS PER ACRE	<i>3.97</i>
BATTONAGE	<i>Evicé a week for 2 months, then once a week</i>
AGING	<i>6 months in 60% French oak, 37% in puncheons, 14% new oak</i>
PRODUCTION	<i>720 cases</i>