

Aua 2018

2018 Ava is full of firsts. The first time since the inaugural release of this wine back in 2009 that the cepage is Roussanne dominant, followed by Viognier and Marsanne. Also the first time that part of the wine was fermented and aged in un-lined concrete tulip. 2018 Ava is packed with the very essence of white Rhone grapes. A regal wine with structure and 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 2018 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. Red Haven peaches, yellow plums are mingling with white aromatic flowers, herbal tea, and light brioche notes. The restrained amount of new oak used (5%) in the upbringing of this wine is very well integrated already and barely shows itself more than a thin frame around a beautiful work of art. With a long decant, 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% Roussanne, 36% Viognier, 13% Marsanne

GROWN: South Okanagan

VINEYARD: Le Grand Pin & Crowly

SOIL ORIGIN: Glacio Fluvial Fan

SOIL TYPE: Gravel and sand at Crowley Vineyard,

mostly sand and clay and rare pockets of gravel

in Le Grand Pin Block.

AGE OF VINES: 10-14 years

YIELD: Average of 4.5 tons/acre

PRODUCTION: 1713 cases
ALCOHOL: 13.40%

AGING: 9 months in 69% French oak barrels and

puncheons, 10% new. Balance in stainless tanks

BATTONAGE: Twice a week for the first 4 months,

then once a week

