



LE VIEUX PIN

Ava 2020

2020 Ava is fuller and more immediately impactful than even the already full-bodied 2019 vintage. 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 the long term (especially after 5-8 years of bottle age). Today, Ava 2020 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 the 15% new oak is already very well integrated. 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

Meat-Based: Herb-crusted quail or chicken with cornbread stuffing served with apricot jus or a side dish of roasted potatoes in herbes de Provence would go perfectly with this wine.

Plant-Based: A mild spicy noodle dish like pad thai or a mixed vegetable stir fry would pair marvelously.

GRAPE VARIETY:	59% Viognier, 35% Roussanne, 6% Marsanne
GROWN:	Black Sage Bench, Osoyoos East Bench, Golden Mile bench
VINEYARD:	Various
SOIL ORIGIN:	Varied
SOIL TYPE:	Varied
AGE OF VINES:	12-16 year old vines
YIELD:	Average of 3.7 tons/acre
PRODUCTION:	751 cases
ALCOHOL:	14%
SWEETNESS:	Dry
AGING:	8 months in 51% French oak puncheons and barrels, 15% new oak. Balance in stainless tanks
BATTONAGE:	Twice a week for the first 4 months, then once a week



LE VIEUX PIN WINERY

5496 Black Sage Road, Oliver, BC Canada V0H 1T1 T. 250-498-8388