

Ava 2021

Apricots, Wildflowers, Honeysuckle, Persimmon, Marzipan, Decadent, Balanced

2021 Ava is hailing from the rare heat dome year and as such forcing our hands to adapt both in the vineyard and in the cellar. Roussanne makes up most of the blend, while viognier plays a smaller role. The intense heat (reaching nearly 50 degrees celcius) has made its presence known. Ava 2021 is packed with the very essence of white Rhone grapes. A regal wine with round and full structure, but incredible tension on the finish to keep the wine's spine erect and poised. A wine that will both wow in its youth and in the long term (especially after 5-8 years of bottle age). Today, Ava 2021 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. Canned peaches, grapefruit rind, and yellow plums are mingling with white aromatic flowers, herbal tea, and light brioche notes. We opted for more of the blend age in stainless steel rather than Oak barrels (to preserve the freshness) also noteworthy is the absence of any new oak. Anticipate beautiful toasted cereal notes and honey drizzled toasted brioche 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 marvellously.

CÉPAGE: 53% Roussanne, 30% Viognier, 17% Marsanne

GROWN: Black Sage Bench, North Oliver

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: 13-17 year old vines

YIELD: Average of 4.3 tons/acre

PRODUCTION: 1,105 cases
ALCOHOL: 14.4%

SWEETNESS: Drv

AGING: 7 months in 75% in stainless tanks and 25%

French oak, mostly puncheons

BATTONAGE: Twice a week



LE VIEUX PIN WINERY