



LE VIEUX PIN

Ava 2022

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

2022 Ava shows that rare fine balance of weight, viscosity and freshness. coming in a whole degree lower alcohol is a very welcome aspect of this new vintage release. 2022 Ava 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 2022 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. 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 marvellously.

CÉPAGE:	43% Roussanne, 41% Viognier, 16% Marsanne
GROWN:	Black Sage Bench, Osoyoos East Bench, Golden Mile bench
SOIL TYPE:	Various
AGE OF VINES:	14-18 year old vines
YIELD:	Average of 5.2 tons/acre
PRODUCTION:	1,158 cases
ALCOHOL:	14%
SWEETNESS:	Dry
AGING:	7 months in 72% used oak puncheons and barrel, 28% in concrete tulips. No new oak
BATTONAGE:	Twice a week for the first 4 months, then once a week



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