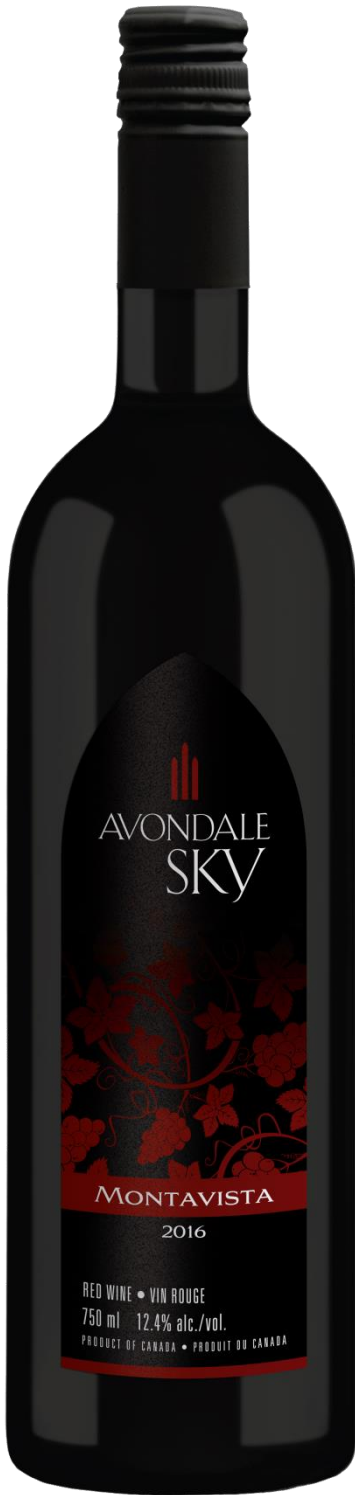




# AVONDALE SKY



## 2016 Montavista

\$18.00

### Technical Information:

Alcohol/Volume:	12.4%
Total Acidity:	10.5g/L
Residual Sugar:	3.0g/L
pH:	3.74
Grape:	64% Maréchal Foch, 23% Leon Millot, 13% Lucie Kuhlmann
Region:	100% Avon Peninsula
Peak Drinking:	2018-2030

### Vintage Information:

The 2016 growing season started off warm and dry. The snow melted almost overnight and the ground dried out shockingly fast. The summer remained quite dry with a drought period lasting almost 6 weeks. Fortunately vines are very resilient and the rain arrived just in time for the berries to plump up before the fall. Autumn was fairly typical but due to the warm weather through most of the season we harvested roughly twenty percent more fruit than the previous year at even greater ripeness.

### Winemaker's Notes:

This wine was co-fermented (the grape varieties were blended prior to fermentation) in a large stainless steel tank and macerated for five weeks to extract optimal colour and flavour from the grape skins. The wine was then pressed and aged with French and American oak while being exposed to small amounts of oxygen (micro-oxygenation) to help the wine soften and develop.

### Tasting Notes:

On the nose this wine shows notes of dark fruit, (blackberry, cassis, and mulberry.) oak, (cedar, clove) with nutmeg and peppercorn. The palate shows a nice balance between smooth tannins, soft acidity, fresh fruit with a lingering oak and spice finish.

### Suggested Food Pairings:

Best paired with BBQ'd, roasted, or smoked anything.