

LAVINEA

Single Vineyard Wines

EST.  2014

2016 VINTAGE NOTES

The 2016 growing season overall will be viewed, we predict, as the vintage that marks the transition from the hotter 2014 and 2015 towards more restrained conditions that fashioned beautifully fresh, elegant and long-lived wines with 2016 and, dare we say, the upcoming 2017's. They are vibrant wines, with finely textured tannins that have the potential to age beautifully. They also took a long time to shape & define themselves; they are much more youthful than 2014's and 2015's upon release. As such, they benefitted from the longer elevage in the cellar, delayed bottling, and many will require two to three years in bottle to truly begin to show their amazing potential. This is a promise of greatness to come.

The 2016 season begun with an early Spring, and budburst three weeks ahead of normal. Unusual heat waves in May pushed growth at a very fast rate, and for the first time in recent history, bloom occurred towards the end of May, something highly unusual. This shifted the season towards the early side with harvest beginning for us on August 30th. Nonetheless, the temperatures from bloom onwards through July and August were normal to cool, with much less heat accumulation than in previous vintages. As a result of the cooling in temperatures and spotty showers at bloom, fruit set was lower than normal, naturally lowering the yields with small berry size as well as *millerandage*, the beloved hens and chicks.

Ultimately, we like to nickname 2016 the "Ice Cream Sandwich" vintage, where it was warm on either side, but somewhat cool in the middle. Thanks to our early picking window, we escaped the warm drying winds from the Columbia George that engulfed the Valley in Mid-September. We stayed cool until our early harvest, and promoted freshness, elegance, minerality and acid balance in the refreshing wines. This is a vintage to collect and lay away!