

2016 Avennia product-pdf - Gravura Columbia Valley - Delicious Columbia Vly Bordeaux Blend, JD 94pts

Why We're Drinking It

92...93...94! Oh yes, this Columbia Valley Bordeaux crafted by the masterfully talented Chris Peterson is practically perfection. Jeb Dunnuck croons, "It's another rock star of a wine from Chris...Drink this seamless blend over the coming 10-15 years." Suckling chimes in that it has a "succulent edge that really holds a lot of flavor in effortless style. Approachable yet age-worthy red."

Rock star almost feels like an understatement! This wine had us tap dancing around the tasting salon like Ginger Rogers and Fred Astaire. It's a celebratory red blend from the amazing 2016 vintage with a flurry of unique aromas and flavors, we had to dance it out to figure out what word-smithing we could attribute to this bombshell of a wine.

Rich, delicious, mesmerizingly intense, it has complex notes of blueberries, blackberries, black cherries, wet earth and these mind-bending savory notes reminiscent of hoisin sauce, dusty broncos (because we all know what that smells like, right?!), and floral-infused devil's food cake with tobacco, leather and spice. It's full-on, unapologetic and unfortunately very limited in stock. We don't know how long this will last in the shop at \$30, the best price around mind you, so good luck getting your mitts on a few bottles. Off you go!

Tasting Notes

Rich, intense with complex notes of blueberries, blackberries, black cherries, wet earth and savory notes of hoisin sauce and leather with perfumed florals, tobacco and spice. Medium-bodied and balanced.

VARIETAL

Bordeaux Blend

APPELLATION

Columbia Valley

ALCOHOL

14.60

SIZE

750ml

BLEND

Bordeaux Blend

The Story to Know

When Marty Taucher asked Chris Peterson to review his draft winery business plan in 2009, it fortuitously coincided with Peterson's desire to start a new chapter in his winemaking career. The conversation continued at the friendly confines of North Seattle's Fiddlers Inn, where the vision for Avennia was born. Mutual esteem for their respective strengths and experiences allowed them to forge an effective partnership. Ultimately, they agreed on the Avennia's core principals – a passionate commitment to signature vineyards and natural processes in the cellar - resulting in timeless, world class wines that are solely and undeniably Washington.

With the support and input from Chris' wife Lauren Smith and Marty's wife Colleen, Avennia was a reality. By the end of 2010, 16 tons of fruit were transformed to wine (released to much acclaim in 2012) and relationships in place with the state's most legendary growers, enabling them to secure the best fruit in the region for future vintages. Almost a decade later, the same core principles continue to inform the direction of the winery and the business day to day.

Ratings

94pts, Jeb Dunnuck

The 2016 Gravura checks in as 48% Cabernet Sauvignon, 41% Merlot, and the balance Cabernet Franc, aged 20 months in 60% new French oak. It's another rock star of a wine from Chris that sports a saturated purple color, complex notes of blackberries, black cherries, damp earth, and spring flowers, hints of subtle oak, medium body, and perfect balance. Drink this seamless blend over the coming 10-15 years.

93pts, James Suckling

Attractive rich dark berries with some blueberries of offer, as well as dark, bracken-like, savory influences. The palate

has a smooth and succulent edge that really holds a lot of flavor in effortless style. Approachable yet age-worthy red.

92pts, Vinous

(about 60% new oak; bottled in June): Bright dark red. Aromas of dark berries, licorice and hot rocks. Plush, smooth and concentrated, with something distinctly old-fashioned about its flavors of black fruits and spices complicated by leather, minerals and warm stones. A good portion of these vines date back to the early 1970s, says winemaker Peterson.

Conveys a captivating sweetness owing to its glycerol character and slower wild-yeast fermentation but this is classically dry at less than one gram per liter of residual sugar.
