

DRINK / HOLD CHART

as of August 2018

	2010	2011	2012	2013	2014	2015
Recurring Vintages						
Oliane <i>Sauvignon Blanc</i>	N/A	Drink now	Now-2021	Now-2023	Now-2024	Now-2025
Justine <i>Southern Rhone Blend</i>	N/A	Now-2022	Now-2025	Now-2021	Hold 2020-2025	Hold 2021-2029
Le Corbeau <i>Discovery Syrah</i>	N/A	N/A	N/A	N/A	Hold 2020-2026	Hold 2021-2027
Arnaut <i>Boushey Syrah</i>	Now-2028	Now-2030	Hold 2021-2035	Now-2025	Hold 2022-2040	Hold 2022-2030
Parapine <i>Syrah</i>	Now-2020	N/A	N/A	N/A	N/A	N/A
Gravura <i>Bordeaux Blend</i>	Now-2024	Now-2023	Now-2025	Now-2025	Hold 2021-2029	Hold 2020-2030
Valery <i>Bordeaux Blend</i>	N/A	N/A	Now-2022	Now-2025	Hold 2020-2029	Hold 2020-2030
Sestina <i>Bordeaux Blend</i>	Now-2030	Now-2030	Hold 2020-2037	Now-2028	Hold 2022-2035	Hold 2022-2035
Special Releases						
Red Willow <i>Cabernet Sauvignon</i>	N/A	N/A	N/A	N/A	Hold 2022-2040	N/A
Champoux <i>Cabernet Franc</i>	N/A	N/A	N/A	N/A	N/A	Hold 2020-2030

A Note On Aging Wines

One of the most common questions we get is, “when should I drink this wine?” It’s also one of the most difficult questions, due to the subjectivity involved. How you age your wine, where you prefer the flavors along the aging curve, and the unpredictability and mystery of wine itself, all make this a difficult question to answer.

What we’ve done with our Drink/Hold chart is to give a general idea of where a wine is at in its evolution, and how long we think it will be drinking at its peak. It’s worth noting that the wine can change profoundly within this range; indeed, that’s one of the joys of collecting wines, and trying them throughout their lives.

So we hope you’ll find this guide useful, but by no means definitive. In the end, the most important part of the equation is, how much are you enjoying the wine? - Chris Peterson, *Avennia Winemaker*

A Brief Vintage Overview

2010—our first vintage at Avennia was a cool one by Washington standards. The grapes had long hangtime, moderate alcohols, and great acidity. The resulting wines show a lot of Old World fresh herb notes and a nice focused structure. All of our wines from this vintage are showing beautifully, often showing a striking resemblance to their French counterparts.

2011—this vintage was even cooler than 2010, in fact perhaps the coolest on record. Harvest didn’t start until early October and stretched into the first few days of November. These wines again show a great acidity and verve, but with a great concentration that is preserving them well in the cellar. These wines are all still showing very well, with definite nods to the Old World.

2012—this is a landmark Washington vintage, with only 2005, 2007, and later 2014 standing with it. A warm but not too hot summer led to a perfect autumn, resulting in grapes of perfect ripeness. Very low yields in most blocks lent an incredible depth and concentration that is still very evident in the wines. Many of our ’12s are nearing peak drinking window, but should stay there for a long time. A classic.

2013—this year was even warmer than 2012, with a hot summer consisting of a series of extremely warm conditions. This tended to shut down the vines for certain periods, leading to fruit that was more moderate in sugars, and lower in acidity. The resulting wines are showing quite well now, but in a complete different style than 2012s or 2014s, with generous open knit style. These are pretty wines, many showing at or near their peak now. Though they may not last as long as more structured vintages, they give a lot of pleasure now.

2014—another in a string of warm vintages, 2014 was warmer than 2013 in the aggregate, but with a more consistent summer. Yields were low, and the harvest season was perfect. This is another great vintage, with superb concentration and depth. The wines highlight dark fruits, and a lot of complexity. There is a similarity to the 2012s, but these wines have even more structure, while the 2012s may have a little more opulent fruit. Though the wines are tasting quite nice now, with decanting, they will definitely reward a longer wait in the cellar.

2015—amongst these warm vintages, 2015 was the warmest. Warm spring, hot summer, hot fall. Grapes were harvested at their earliest on record here, finishing up on October 1st. We strived to still pick the grapes at optimum ripeness. These wines, though more opulent than the structured 2014s, still show a very pleasing freshness, and a structure that should help them age gracefully in the cellar. While these wines are showing more open than the 2014s, and even a couple of the 2012s, with their balance they should stand the test of time.