2011 was a unique vintage for L'Aventure for many reasons. It was the longest and coolest growing season in our winery's history. It also brought us a late frost which was then followed by weather induced shatter in June. All together the damage caused by these events resulted in roughly 50% normal yields. These wines are elegantly styled, and reflect the very best offerings of this vintage.

**L'AVENTURE ESTATE ROSE 2012** RELEASED JANUARY 2013  AVAILABLE IN MAGNUMS  SOLD OUT

46% Syrah, 28% Mourvedre, 20% Grenache and 6% Petit Verdot
100% Estate grown fruit from L'Aventure Vineyard
Very long and cool (15°C) alcoholic fermentation
No skin contact
No malolactic fermentation
No barrel fermentation, 100% tank fermentation
Drink: 1-2 years

**L'AVENTURE ESTATE CUVÉE BLANC 2012** RELEASED MARCH 2013  SOLD OUT

40% Roussanne, 35% Grenache Blanc, 25% Viognier
100% Estate grown fruit from L'Aventure Vineyard
Very low yield: Less than 1 ton per acre for this vintage
Fermentation in barrels with 30% new French oak, 50% 1-year-old French oak and 20% 2-year-old French oak
No malolactic fermentation
Length of aging: 8 months
Drink: 1-6 years

**L'AVENTURE ESTATE OPTIMUS 2011** RELEASED MARCH 2013  AVAILABLE IN MAGNUMS  SOLD OUT

50% Syrah, 33% Cabernet Sauvignon, 17% Petit Verdot
100% Estate grown fruit from L'Aventure Vineyard.
Very low yield: 2 to 2.5 tons per acre
70% new French oak and 30% 1-year-old French oak with malolactic fermentation in barrel
No fining, no filtering
Length of aging: 14 months
Drink: 2-13 years

**L'AVENTURE ESTATE CUVÉE 2011** RELEASED MARCH 2013  AVAILABLE IN MAGNUMS  SOLD OUT

48% Syrah, 28% Cabernet Sauvignon, 24% Petit Verdot
100% Estate grown fruit from L'Aventure Vineyard
Very low yield: 1.5 to 2 tons per acre (with 2100 vines per acre)
100% new French oak with malolactic fermentation in barrel
No fining, no filtering
Length of aging: 15 months
Drink: 15+ years
L’AVENURE CÔTE À CÔTE 2011 | RELEASED MARCH 2013 | AVAILABLE IN MAGNUMS | SOLD OUT

40% Syrah, 38% Mourvedre, 22% Grenache
100% Estate grown fruit from L’Aventure Vineyard
Very, very low yield. 1 ton per acre for Mourvedre, 2 tons per acre for Grenache and Syrah (with 2100 vines per acre)
40% new French oak, 60% 1-year-old French oak with malolactic fermentation in barrels
No fining, no filtering
Length of aging: 14 months
Drink: 15+ years

L’AVENURE SIBLING 2011 | RELEASED MARCH 2013 | WINE CLUB ONLY | SOLD OUT

42% Syrah, 38% Grenache and 20% Mourvedre
100% Estate grown fruit from L’Aventure Vineyard
Very low yield
40% new French oak, 60% 1-year-old French oak
No fining, no filtering
Length of aging: 14 months
Drink: 2-10 years

L’AVENURE CHLOE 2011 | RELEASED FALL 2013 | WINE CLUB ONLY | SOLD OUT

76% Syrah Block McVey and 24% Old Grenache Block - cofermented
100% Estate grown fruit from L’Aventure Vineyard
Very low yield
40% new French oak, 60% 1-year-old French oak
No fining, no filtering
Length of aging: 14 months
Drink: 15+ years