

EOLA-AMITY HILLS OREGON

AUBAINE

2021 ANAHATA VINEYARD CHARDONNAY

THE STORY

Aubaine is a high end boutique project of single vineyard and estate only Chardonnay and Pinot Noir. Our founder Andy Lytle has teamed up with esteemed wine-maker Isabelle Meunier to make the best possible expression of the Eola-Amity Hills. Aubaine is the French term for Windfall which is one of the estate vineyards that will be used in future vintages. The green wave on the label represents the Eola-Amity Hills, and the blue wave represents the winds of the VanDuzer Corridor. Our 2021 vintage is our single vineyard estate expression from the Anahata vineyard.

VINTAGE

Throughout the Willamette Valley, the growing season of 2021 is considered an outstanding vintage, both in terms of balanced yields and quality of fruit. Spring started a bit earlier than long term average, and the season continued to track a bit early throughout. Bloom occurred the very first week of June, under amazing weather thanks to a small heat wave. The season progressed with an unusual heat dome at the end of June, which thankfully did not affect the vineyards at that particular stage. The second half of the season through July and August was warmer than average with dry conditions until a couple of welcomed isolated rain events in early September that slowed ripening some, and helped build complex flavors. At last, we picked from September 14th to 22nd in beautiful weather conditions where we harvested exceptional grapes that created beautifully balanced flavors and silky textures in the wines.

TASTING NOTES

Brilliant, pale golden in color with a silver edge, the nose first opens with aromas of clean citrus fruit, lemon custard notes, key limes, and Asian pears. These evolve towards stony, sea salt – umami like and flinty notes over honey undertones; all intertwined with classic chardonnay aromas of fresh cut pears, hints of vanilla, and cardamon. Fresh and lively on the palate with a creamy texture that brings flavors of lemon meringue with undertones of minerality sustained all the way through the palate. Elegant, complex and long, yet light on its feet and delicate, this classic example of Oregon chardonnay showcases a harmonious and vibrant finish sustained all the way through, so enjoyable on its own now, but with promises of a great aging potential.



2021 WINEMAKING FACTS

Vineyard blocks: Blk 4 76 clone on 101-14

Picking date: September 14th, 2021 Harvest

Data: 21.5 brix, pH 3.22, TA 7.6 g/l

Pressed: Gentle & Long Champagne program

Settled: 12 hours then racked

Fermentation: Spontaneous native fermentation in large oval oak cast with 15% new oak

Malolactic fermentation: Indigenous and 100% complete by December 07th, 2021

Bottling date: February 8th, 2023

Cases produced: 482

Aging Potential: Well over 10 years