

EOLA-AMITY HILLS OREGON

AUBAINE

2022 ANAHATA VINEYARD ESTATE 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 release is the 2022 vintage from the Anahata vineyard. Pronounced Ô-Bane.

VINTAGE

Throughout the Willamette Valley, the growing season of 2022 was considered somewhat challenging, both in terms of an unusual spring frost which caused some sporadic crop losses, and in terms of colder and wetter than normal weather conditions that lingered through the end of June. Overall though, despite these early setbacks, the months of July, August and September proved glorious and helped us achieve lovely and balanced wines all around, with a later than normal start of harvest into the first half of October. The later and cooler ripening season was welcomed by most, as in itself was reminiscent of the glorious 2012 vintage, where naturally low yields, combined with a cool long autumn really helped provide complexity of flavors while finishing tannins nicely and rewarding us with glorious flavors, fresh acid levels, fine textures and distinctive wines. We had been missing these later and cooler vintages in recent years, and they can produce truly amazing wines. We picked from October 4th to October 15th at Anahata Vineyard, in beautiful weather conditions where we hand harvested some exceptional grapes indeed, while keeping overall alcohols low.

TASTING NOTES

Brilliant, pale golden in color with a silver edge, the nose first opens with aromas of white peaches in honey, Meyer lemons and orange curd, with hints of fresh chamomile and toasted hazelnuts. These evolve towards stony mineral notes and custardy lemon bars flavors over honey undertones. Fresh and lively on the palate, the wine shows a refreshingly light creamy texture that help bring and sustain the vibrant citrus flavors with undertones of minerality all the way through the palate. Elegant, complex and long, yet light on its feet and delicate, this is a classic example of how our chardonnay can bring together harmonious yet vibrant flavors sustained all the way through, so enjoyable on its own now, but which promises to age beautifully.



2022 WINEMAKING FACTS

Vineyard blocks: Blk 4 76 clone on 101-14
Picking date: October 4th, 2022
Harvest Data: 20.8 brix, pH 3.19, TA 7.5 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 May 15th, 2023
Bottling date: February 13th, 2024
Cases produced: 536
Aging Potential: Well over 10 years