

EOLA-AMITY HILLS OREGON

# AUBAINE

## 2019 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 winemaker 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 inaugural release is the 2019 vintage from the Anahata vineyard. Pronounced Ô-Bane.

### VINTAGE

The growing season of 2019 started on the rather cold side in the Spring, with slow growth and some frost pockets, which is rather unusual in the Willamette Valley. We did catch up in May & June, with bloom on target by second week in June, carried by the first heat wave of the season. This weather-driven bloom yielded highly variable yields and small berries size, including the famous "hens and chicks". Summer weather on the cooler side through July and August promoting a nice slow season with a few welcome rain events throughout. Veraison in August was long and cool, a sign that our picking window will be extended naturally. A last, our first harvest was picked from September 21st to 30th in glorious conditions where we benefited from the cool classic vintage with extended ripening, and great complexity of flavors.

### TASTING NOTES

Brilliant, pale straw in color with chartreuse and silver edge, the nose opens with quince, white peach, young mango intertwined with lemon balm and mandarin oranges all wrapped around a core of mineral sea slate, wet rocks and slight flinty notes. Delicate yet vibrant entry on the palate with layers of pears, white peaches and lemon curd competes on the flinty and mineral finish. An elegant, refreshing and long lasting wine, with fresh layers upon layers which may demand another glass.



### 2019 WINEMAKING FACTS

**Vineyard blocks:** Blk 4 76 clone on 101-14

**Picking date:** September 28th, 2019

**Harvest Data:** 21.0 brix, pH 3.12, TA 7.8 g/l

**Pressed:** Gentle & Long Champagne program

**Settled:** 12 hours then racked with fine lees

**Fermentation:** Spontaneous native fermentation in barrels with 20% New French Oak

**Malolactic fermentation:** Indigenous and 100% complete by February 10th, 2019

**Bottling date:** March 4th, 2021

**Cases produced:** 388

**Aging Potential:** Well over 10 years