

EOLA-AMITY HILLS OREGON

AUBAINE

2021 ANAHATA VINEYARD 'JOIE' PINOT NOIR

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 Van Duzer Corridor. Our 2021 vintage is our single vineyard estate expression from the Anahata vineyard.

VINTAGE

The growing season of 2021 is considered an outstanding vintage. Bloom occurred the first week of June, under amazing weather thanks to a small heat wave. In July and August, conditions were warmer until a couple of welcomed isolated rain events in early September that slowed ripening some, and helped build complex flavors. 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

Rich and deep garnet in color with a brilliant edge, the first nose opens with aromas of freshly baked cherry crumble, dusty rose petals, forest floor, hints of rosemary, and mixed berries intertwined with hints of lavender. Smooth and refined on the palate with a juicy core of red fruits, the silky tannin profile travels beautifully through mid-palate and tightens elegantly through the finish. There is a harmonious balance of bramble berries, strawberries, hints of cloves and earthy minerality.



2021 WINEMAKING FACTS

Vineyard Areas: Blk 2 – 777 on 101-14 and Blk 3 Pommard on 3309

Picking date: September 14th and 22nd, 2021

Harvest Data: 22.9 brix, pH 3.25, TA 6.3 g/l

Fermentation: Spontaneous native fermentation, gentle punch downs and pump overs twice per day

Pressed on October 4th and 6th

Barreled on October 12th and 20th with 30% new French Oak

Malolactic fermentation: Indigenous and 100% complete by February 2nd, 2022

Bottling date: February 8th, 2023

Cases produced: 342 cases

Aging Potential: Well over 10 years

