

EOLA-AMITY HILLS OREGON

AUBAINE

2019 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 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

Bright and deep garnet in color with a purple edge, the first nose opens with aromas of black cherries, blueberries, dusty rose petals, cloves, with an iron like minerality so typical of the Eola-Amity Hills. Smooth and refined, the silky tannin profile travels beautifully with a harmonious balance of dark cherries, bramble berries, hints of chocolate and lavender. This wine is an iron fist in a velvet glove, all in grace and harmony. Age worthy and compelling with its silky open mouthfeel, will be the star of the show.



2019 WINEMAKING FACTS

Vineyard Areas: Blk 2 – 777 on 101-14 and Blk 3 Pommard on 3309
Picking date: September 25th and 28th, 2019
Harvest Data: 23.2 brix, pH 3.28, TA 6.1 g/l
Cold Soaked: 6 days
Fermentation: Spontaneous native fermentation, gentle punch downs and pump overs twice per day

Pressed on: October 13th and 16th
Barreled on: October 22nd with 30% new French Oak
Malolactic fermentation: Indigenous and 100% complete by February 19th, 2020
Bottling date: March 4th, 2021
Cases produced: 196 cases
Aging Potential: Well over 10 years