

EOLA-AMITY HILLS OREGON

AUBAINE

2020 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 2020 vintage is our single vineyard estate expression from the Anahata vineyard.

VINTAGE

A mild and dry winter in the early months of 2020 was followed by a dry growing season through the summer. However, in typical Northwest fashion our spring conditions saw wide swings between early season heat then cool. At flowering in mid-June we experienced low temperatures, cloud cover and some sporadic rains, not a lot, but enough to naturally lower our yields. Those conditions led to smaller berries, and variation in berry size, which we love to refer to as “hens and chicks”. Following that the summer season progressed with moderately warm days that weren’t too hot along with cool nights, where the vines were able to rest in the evening and concentrate their efforts on developing more fruit complexity and flavor. We were blessed with a harvest that presented very good quality fruit at lower yields. We picked our 2020 Anahata Chardonnay on October 4th, where we benefited from the slightly extended ripening to produce outstanding quality with beautiful flavors, overall balance complemented by great natural acidity.

TASTING NOTES

Brilliant, light straw in color with chartreuse and silver edge, the nose first opens with aromas of Meyer lemons, lemon balm and flinty notes with white clover honey undertones. These continue to evolve and develop in the glass dancing between the family of citrus fruits: lemon, lime, kumquat and tangerine wrapped in honey. Delicate yet vibrant entry on the palate with beautiful silky texture bringing layers of lime zests, young pineapple and lemon curd flavors. This is an elegant, refreshing, and delicate chardonnay, with a harmonious citrus core sustained by a complex and beautifully long finish with fresh layers upon layers which may demand another glass.



2020 WINEMAKING FACTS

Vineyard blocks: Blk 4 76 clone on 101-14

Picking date: September 28th, 2020

Harvest Data: 21.4 brix, pH 3.16, TA 7.6 g/l

Pressed: Gentle & Long Champagne program

Settled: 12 hours then racked

Fermentation: Inoculated with R-HST in large oval oak cast with 10% new oak

Malolactic fermentation: Indigenous and 100% complete by February 10th, 2020

Bottling date: March 7th, 2022

Cases produced: 258

Aging Potential: Well over 10 years