

EOLA-AMITY HILLS OREGON

AUBAINE

2022 ANAHATA VINEYARD ESTATE 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 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 4st 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

Beautiful deep garnet in color with a youthful purplish edge, the first nose opens with mixed aromas of blueberries, dark cherries, black raspberries and gentle floral notes of lavender and fragrant rosemary. These lovely aromas evolve towards baking spice, clove and cardamon, with wet gravel mineral notes. Smooth on the palate with a fine yet firm texture, sustained by the baking spices and black currant core, the wine travel nicely on the palate and tightens on the mid palate towards the finish, where the stony mineral notes, cloves, and blue fruit flavors remain, lingering nicely on the long and tight finish. This wine feels like a classic example of the iron fist core, mixed red and dark fruits, and the rosemary and lavender aromas so reminiscent with the Eola-Amity Hills AVA, and the Anahata vineyard in particular, all with balanced attributes that are enjoyable now, yet will blossom and open up in elegance as it ages.



2022 WINEMAKING FACTS

Vineyard Areas: Blk 3 - Pommard, Blk 1 & blk 8 - 667 and Blk 2 - 777

Picking date: October 12th and October 15th, 2022

Harvest Data: 22.6 brix, pH 3.25, TA 6.3 g/l

Cold Soaked: 6 days

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

Pressed on October 31st and November 2nd

Barreled on November 5th and November 7th with 30% new French Oak

Malolactic fermentation: Indigenous and 100% complete by February 27th, 2023

Bottling date: February 13th, 2024

Cases produced: 654 cases

Aging Potential: Well over 10 years