

# AUBAINE



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## *Athas Chardonnay*

<b>SEE</b>	Vibrant and inviting, pale straw in color.
<b>SMELL</b>	The nose opens up with fruity aromas, some apricot and white peaches, even a peach crumble aroma and warm brioche character, followed by a beautiful core of passionfruit curd.
<b>TASTE</b>	Fresh and lively on the palate, the flavors begin with lovely creamy notes over wet rocks, tightening as it progresses towards a mineral finish. Lovely balance with refreshing stone-fruit flavors making the wine vibrant from start to finish.
<b>CUISINE</b>	Pair with smoked trout or salmon dip and crispy brioche crackers. Excellent alongside pollo asada tacos or grilled shrimp skewers.

### THE DETAILS

<b>VINTAGE</b>	2020
<b>WINEMAKER NOTES</b>	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 and then cooler temperatures afterwards. We were blessed with a harvest that presented very good quality fruit, simply at lower yields.

<b>VARIETAL</b>	100% Chardonnay	<b>A.V.A</b>	Eola-Amity Hills
<b>VINEYARD</b>	Anahata, Athas Block	<b>CLONE</b>	95
<b>PRODUCTION</b>	140 cases		

We are excited to share SIPI, an interactive AI tasting room experience in your home! Open your bottle of wine and follow the prompts for a truly unique experience.

