

AUBAINE

AUBAINE *State Chardonnay*



- SEE** Brilliant, pale straw in color with chartreuse and a silver edge.
- SMELL** The nose opens with aromas of white peaches in honey, Meyer lemons and orange curd, with hints of fresh chamomile and toasted hazelnuts. These evolve towards stony mineral notes and custardy lemon bar flavor over honey undertones.
- TASTE** Fresh and lively on the palate, the wine shows a refreshingly light and creamy texture that help bring and sustain the vibrant citrus flavors with undertones of minerality all the way through the palate. Elegant, complex and long, yet light and delicate.
- CUISINE** Pair with mild cheeses such as goat cheese and creamy but not too mature brie. Excellent alongside rack of lamb with an herb crust.

THE DETAILS

- VINTAGE** 2022 | 96 points International Wine Report
- WINEMAKER NOTES** The 2022 growing season was considered challenging in the Spring but the summer months proved glorious to help us achieve lovely and balanced wines overall. Harvest began in early October in beautiful weather conditions. The grapes were pressed gentle and long, then settled for 12 hours before being racked. Fermentation was in a large oval cast with 15% new French oak. Bottled February 2024.

VARIETAL	100% Chardonnay	A.V.A	Eola-Amity Hills
VINEYARD	Anahata	CLONE	76
PRODUCTION	536 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.

