

# AUBAINE



## AUBAINE *Estate Pinot Noir*

- SEE** Beautiful deep garnet in color with a youthful purplish edge.
- SMELL** The nose opens with mixed aromas of blueberries, dark cherries, black raspberries and gentle floral notes of lavender and fragrant rosemary. Aromas evolve towards baking spice, clove and cardamom, with wet gravel mineral notes.
- TASTE** Smooth on the palate with a fine yet firm texture, sustained by the baking spices and black currant core, the wine travels nicely on the palate and tightens mid-palate towards the finish where the stony mineral notes, cloves and blue fruit flavors remain, lingering nicely on the long and tight finish.
- CUISINE** Compliments roasted pork chops with sauteed mushrooms, classic minestrone soup, or salmon topped with ginger butter.

### THE DETAILS

- VINTAGE** 2022 | 94 points Wine Spectator
- 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 mid-October in lovely conditions. Grapes were cold soaked for 6 days. Gentle punch downs during fermentation. Barreled in 30% new French oak, this wine is the definition of iron fist in a velvet glove. Bottle February 2024.

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|-------------------|-----------------|--------------|----------------------|
| <b>VARIETAL</b>   | 100% Pinot Noir | <b>A.V.A</b> | Eola-Amity Hills     |
| <b>VINEYARD</b>   | Anahata         | <b>CLONE</b> | 667, Pommard and 777 |
| <b>PRODUCTION</b> | 654 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.

