

AUBAINE



AUBAINE *Joie*

- SEE** Youthful and deep purple in color with a brilliant edge.
- SMELL** The nose opens with aromas of fresh field strawberries, dusty rose petals, and hints of lavender and bergamot. Elegant and balanced, aromas blossom with a swirl to fresh peonies.
- TASTE** Smooth yet vibrant on the palate with a juicy core of red fruits the silky tannin profile travels beautifully through mid-palate and tightens elegantly through the finish. There is a harmonious balance of bramble berries, strawberries, hints of baking spice and earthy minerality. A classic Pinot Noir profile.
- CUISINE** Pair with semi-soft cheeses like Gruyère, Comté, Emmenthal and Gouda. Beautiful alongside roast chicken, mushroom risotto, or grilled lobster.

THE DETAILS

- VINTAGE** 2022 | 94 pts & Top 100 Cellar Selections of 2024, Wine Enthusiast
- 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 wine overall. Harvest began mid-October and the grapes were cold soaked for 6 days. Gentle punch downs during fermentation. Barreled in 30% new French oak. The wine reveals compelling classic Pinot Noir characteristics- light yet perfectly full.

- | | | | |
|-------------------|---------------------|--------------|------------------|
| VARIETAL | 100% Pinot Noir | A.V.A | Eola-Amity Hills |
| VINEYARD | Anahata, Joie Block | CLONE | 777 and Pommard |
| PRODUCTION | 341 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.

