AUBAINE

Estate Chardonnay

SEE Brilliant, pale straw in color with chartreuse and a silver edge.

SMELL The nose opens with aromas of clean citrus fruit, lemon custard notes, key limes, and Asian pears. These evolve towards stony, sea salt - umami like and flinty notes over honey undertones.

TASTE Fresh and lively on the palate with a creamy texture that brings flavors of lemon meringue with undertones of minerality sustained all the way through the palate. Elegant, complex and long, yet light on its feet 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 2021; 93 points Wine Spectator

WINEMAKER NOTES Throughout the Willamette Valley, the growing season of 2021 is considered an outstanding vintage, both in terms of balanced yields and quality fruit. We had an early spring and warm summer. We picked mid-September in beautiful weather conditions where we harvested exceptional grapes that created beautifully balanced flavors and silky textures in the wines.

VARIETAL 100% Chardonnay

VINEYARD Anahata

PRODUCTION 482 cases

A.V.A Eola-Amity Hills

CLONE 76

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.