AUBAINE

Joie

SEE	Bright and deep garnet in color with a brilliant edge
SMELL	The nose opens with aromas of black cherries, blueberries, dusty rose petals, cloves, and an iron like minerality which is typical of the Eola-Amity Hills.
TASTE	Smooth and refined, the silky tannin profile expands beautifully with harmonious balance of dark cherries, bramble berries, and hints of chocolate and lavender. The wine is an iron fist in a velvet glove, exuding grace and harmony. With a silky mouthfeel, it is an age worth and compelling Pinot Noir that we are confident will steal the show
CUISINE	Pair with semi-soft cheeses like Gruyère, Comté, Emmenthal and Gouda. Beautiful alongside roast chicken, mushroom risotto, or grilled lobster.

THE DETAILS

VINTAGE	2021; 93 points Wine Spectator
VINTAGE 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% Pinot Noir
VINEYARD	Anahata, Joie Block
PRODUCTION	342 cases
A.V.A	Eola-Amity Hills
CLONE	777 and Pommard

DATE ENJOYED

NOTES