AUBAINE

Estate Chardonnay

SEE	Brilliant, pale straw in color with chartreuse and a silver edge.
SMELL	The nose first opens with a slight flinty character wrapped around Asian pears and sweet honeysuckle undertones. These continue to evolve and develop in the glass, dancing between citrus fruits: Meyer lemon and orange blossoms.
TASTE	A delicate yet vibrant entry on the palate, with elegant and focused flavors that linger with lemon curd, stony flintiness, and a well-balanced lemony core. A refreshing, harmonious and focused Chardonnay with a long finish.
CUISINE	Pair with mild cheeses such as goats cheese and creamy but not too mature brie. Excellent alongside rack of lamb with an herb crust

THE DETAILS

VINTAGE	2023
WINEMAKER NOTES	After a swing of unusual vintages in the previous years, the 2023 growing season was a welcome return to normalcy. Despite a cold spring that delayed budburst. Overall, we progressed very nicely through the summer months with warm days and cool nights which promoted quick ripening, yielding beautiful tannin profiles, lush fruit and excellent quality all around.

VARIETAL	100% Chardonnay	**A.V.A**	Eola-Amity Hills
VINEYARD	Anahata	**CLONE**	76, 95
PRODUCTION	287 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.