AUBAINE

Joie

SEE	Bright and deep garnet in color with a purple edge The first nose
SMELL	opens with aromas of fresh dark cherries and marionberries, dusty rose, fragrant peonies, and a hint of bergamot over earthy forest floor. Aromas blossom w/ dark fruit.
TASTE	Smooth and lively on the palate with a tightening core, it reveals a fine yet firm texture and wet rock minerality on the finish. There is a complex balance of bramble berries, Earl Grey tea notes, with hints of baking spice and earth. Classic Pinot Noir characteristics; light yet wonderfully full with an energy that will age beautifully.
CUISINE	Pair with semi-soft cheeses like Gruyère, Comté, Emmenthal and Gouda. Beautiful alongside roast chicken, mushroom risotto, or grilled lobster.

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% Pinot Noir	**A.V.A**	Eola-Amity Hills
VINEYARD	Anahata, Joie Block	**CLONE**	777 and Pommard
PRODUCTION	263 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.