AUBAINE

In 2019, renowned winemaker Isabelle Meunier joined founder Andy Lytle to lead the hyper-focused **Aubaine** project: all estate-grown fruit, all single-vineyard bottlings, 100% Eola-Amity Hills AVA. Our Anahata Vineyard and Windfall Vineyard showcase the ultimate expressions of Chardonnay and Pinot Noir in a tale of two vineyards from one extraordinary region.

ANAHATA VINEYARD

The Anahata Vineyard spans 24 acres in the Eola-Amity Hills, with nine blocks planted to Pommard, Wadenswil, and Dijon clones of Pinot Noir and Chardonnay in 2015. Each of eight blocks is named for a translation of the word "joy" and the last for Sister Mary Paule. East and West facing slopes at 550 feet elevation sit within reach of the Van Duzer Corridor, where afternoon winds moderate heat and preserve natural acidity. Shallow sedimentary soils and significant diurnal temperature swings promote full phenolic development — the conditions that define Anahata's signature precision and depth.

VINTAGE 2024

The 2024 growing was defined by balance from the start. Rainfall concentrated in the January-through-March window left soils well-saturated; budbreak and bloom arrived on schedule, and moderate heat events with minimal moisture during fruit set produced uniform clusters, full fertilization, and notably larger berry size. July brought brief heat exceeding 95°F before temperatures settled into the mid-80s — a rhythm that carried through August with little volatility. September followed suit, and with few rain events to interrupt the final push toward harvest, sugars accumulated gradually, allowing flavor, phenolic development, and acidity to advance together. The result: fruit in natural equilibrium, harvested in ideal conditions — the foundation for wines of genuine complexity and tension that invite early enjoyment and promise to age with quiet authority.

ANAHATA VINEYARD

2024 CHARDONNAY

Pale straw with brilliant silver highlights. Aromas of Asian pear, mandarin zest, peony, and lemon verbena open over a touch of wet slate. The palate is focused and tense — vibrant citrus, bright acidity, and remarkable depth — with preserved lemon tart and delicate florals weaving through a creamy texture. Sea salt and minerality drive the long, saline finish. Seamless, compelling, endlessly drinkable.

APPELLATION	Eola-Amity Hills Willamette Valley
VINEYARD	Anahata Vineyard
VARIETY	100% Estate Grown Chardonnay
BLOCK - CLONE	Block 4 - Dijon 76 Block 9 - Dijon 95
HARVEST DATE	September 22 & 26, 2024
BRIX - pH - TA	21.3 - 3.18 - 7 g/L
FERMENTATION	Native
MALOLACTIC CONVERSION	Indigenous and 100% complete by January 27, 2025
NEW OAK	18%
BOTTLING	February 18, 2026
ALCOHOL	13.2%
PRODUCTION	419 cases

LIVE CERTIFIED SUSTAINABLE