# 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** 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 season 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 PINOT NOIR

Radiant ruby at the core, rimmed by flashes of garnet and violet. Alluring aromas of Bing cherry, boysenberry, lavender, and baking spice rise from the glass over a subtle earthen note. Palate entry is generous and inviting — dark cherry crumble, fresh marionberry, and warm spice — held in balance by smooth tannins and bright acidity, drawing to a long, stony finish. A deft expression of the approachable 2024 vintage: fresh, composed, satisfying.

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| **APPELLATION** | Eola-Amity Hills<br>Willamette Valley |
| **VINEYARD** | Anahata Vineyard |
| **VARIETY** | 100% Estate Grown Pinot Noir |
| **BLOCK - CLONE** | Block 8 - Dijon 667<br>Block 3 - Pommard<br>Block 1 - Dijon 667<br>Block 2 - Dijon 777 |
| **HARVEST DATE** | September 28 & 30, 2024 |
| **BRIX - pH - TA** | 23.3 - 3.17 - 6.95 |
| **FERMENTATION** | Native |
| **MALOLACTIC CONVERSION** | Indigenous and 100% complete by February 19, 2025 |
| **NEW OAK** | 28% |
| **BOTTLING** | February 16, 2026 |
| **ALCOHOL** | 13.4% |
| **PRODUCTION** | 567 cases |

LIVE CERTIFIED SUSTAINABLE