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 **'ATHAS'**

2024 CHARDONNAY

Athas is the Irish word for "joy" — a name drawn from the heritage of Andy's mother, who carries both Dutch and Irish blood and the particular warmth of each. The Irish have a way of finding joy in what arrives unbidden — the flash of light on water, the first ripe cluster on the vine. We thought it the perfect name for a block of Chardonnay where everything, given enough patience, finds its way to something beautiful.

Pale straw with chartreuse hues and luminous yellow edges. Aromas of yuzu, key lime, kumquat, and star fruit lead the way, followed by delicate honeysuckle and a touch of river stone. The palate is fresh and expansive, balancing lychee and stone fruit with a creamy texture from extended lees contact. Electric acidity keeps everything precise and energetic, while vanilla crema, nectarine, and passion fruit carry through a long, refreshing finish. Notable power beneath its elegant frame.

APPELLATION	Eola-Amity Hills Willamette Valley
VINEYARD	Anahata Vineyard
VARIETY	100% Estate Grown Chardonnay
BLOCK - CLONE	Block 9 - Dijon 95
HARVEST DATE	September 22, 2024
BRIX - pH - TA	21.2 - 3.3 - 6.7 g/L
FERMENTATION	Native
MALOLACTIC CONVERSION	Indigenous and 100% complete by December 20, 2024
NEW OAK	20%
BOTTLING	February 18, 2026
ALCOHOL	13.1%
PRODUCTION	141 cases

LIVE CERTIFIED SUSTAINABLE