



## IPO WINES

# 2021 Audeant Luminous Vineyard Pinot Noir

IMPORTED BY IPO Wines

**COUNTRY**  
USA

**REGION**  
Oregon

**APPELLATION**  
Willamette Valley

**SOIL TYPE**  
Volcanic

**VARIETAL(S)**  
100% Pinot Noir

**FARMING**  
Organic

**WINEMAKER**  
Andrew Riechers



### ABOUT THE PRODUCER

After moving from Eugene, Oregon where he grew up, Andrew learned to love cellar work in Santa Barbara assisting in the production of bulk wines in a large facility. He quickly realized that there was much more connected and lovely work out there in the wine world, and he was hired as the cellar master at Summerland Winery. He then moved along to be the first employee at Sanguis, where his idealistic bent toward the craft of winemaking was cultivated. After four years in California, Oregon called him home where he assisted Jim Prosser at JK Carriere Wines for two years. The following year was divided between Ted Lemon's project in New Zealand, Burn Cottage, and Burgundy in the Haute Cote working for Claire Naudin at Domaine Naudin Ferrand. Finally, he spent five years as the assistant winemaker at Antica Terra and Lillian with Maggie Harrison prior to joining and founding Audeant Wines with Proprietor, Teal Walker, in 2016. 2022 is his twentieth harvest, and fourteenth in Oregon.

### WINE NOTES

Luminous Hills is dramatically tucked into a steep, forested slope on the eastern side of Oregon's coastal range and is owned by Byron Dooley. Interestingly it transitions from volcanic soils, primarily Jory, on top, to eroded marine sedimentary rock, Willakenzie and Peavine, on the bottom. Its high elevation preserves acidity and makes it our latest ripening site, while its steep slopes provide excellent exposure to the sun. Andrew discovered the property while doing pruning weights for Jessica Cortell in 2012 and was stunned by the situation and beauty of the site.

2021 could have possessed any combination of a wide range of challenges not smoke related and all our winemaking friends would have dropped to their knees and thanked the stars. To have lost something so precious the year before, one of a finite number of vintages in a life, was devastating. To have it followed by what I'll term to be a neo-classically perfect vintage felt like a balancing of universal fates. Our valley's classic cool nights anchored the vines as they worked. There was heat, concentrated, record breaking heat, yes, but this is the new world and we've spent the last decade and more listening and learning. We farm through a more sensitive lens, we make wiser, more forward thinking decisions in the winery. We work at elevation near the cool air of forests, on east facing slopes just for summers like this one. When the wines became clear in the cellar we saw a shimmering intensity, catching the light from every angle. Luxurious and fine, destined for long life, but brimming with an infectious joy on day one. An ode to sunshine yes, but to forests who drink the rain deeply as well, if this is the new way, lead on.

We speak often about our preference for ripening fruit with light rather than heat. It is why we work with high elevation sites that take time to develop. In vintages where the sun is bountiful, we retain tension, clarity and delicacy. At Luminous Hills in this vintage those characteristics abound, and at the same time, the wine is luxurious.