

COUNTRY USA

REGION Oregon

APPELLATION Willamette Valley

SOIL TYPE Volcanic

VARIETAL(S) 100% Pinot Noir

FARMING Organic

WINEMAKER Andrew Riechers



2021 Audeant Nysa Vineyard Pinot Noir

IMPORTED BY IPO Wines

ABOUT THE PRODUCER

The work is many faceted, yet transparent. They maintain absolute respect for the individual site, and are attentive and sensitive to the responses of the vines to their environment throughout the growing season. They carry the impressions of that sensitivity into the cellar during harvest, allowing them and past impressions to dictate our responses to the fruit itself, its fermentation, and the resultant wine. Leaning on winemaker Andrew Riechers' relationships with farmers and vineyard owners throughout the valley, a small brand was formed around a handful of rows, in a few of the most challenging and compelling vineyard sites in the Willamette Valley. Whether older own rooted vines, or unirrigated and organically farmed at high elevation, they believe the margins are where place and time are reflected most beautifully.

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.

WINE NOTES

Nysa was established in 1990 by Michael Mega. Planted and dry farmed on its own roots in the heart of the Dundee hills, it is slowly succumbing to phylloxera and as a result the vines carry small bunches of concentrated fruit. A combination of thirty-year old vines, eastern aspect, and high elevation result in a long ripening season, highlighted by excellent preservation of acidity.

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.

The 2019 Nysa Vineyard Pinot Noir come from these 31-year-old, own rooted vines planted in deep Jory soil at 650 feet elevation at a due eastern aspect. The farming is organic and sparing as the vines have achieved a lovely balance emphasizing the distinctive character of the site.

Our 2021 Nysa Vineyard Pinot come from 31-year-old, own rooted vines planted in deep Jory soil at 650 feet elevation at a due eastern aspect. The farming is organic and sparing as the vines have achieved a

lovely balance emphasizing the distinctive character of the site.
119 W. 23rd Street New York, New York suite 803 P: 212-243-9462 F: 212-243-9462 info@ipowines.com ipowines.com