



2021 CHECKERBOARD AURORA VINEYARD

MARTHA MCCLELLAN, WINEMAKER

Aurora Vineyard is nestled in a small valley midway up Diamond Mountain on a large knoll located at an elevation of 1,200 feet. The knoll projects off the mountainside, giving the vineyard full southern exposure, open light from the east and west, and protection from Napa Valley's summer fog. Six acres of the vineyard are planted in the knoll's rich, volcanic soils that are riddled with basalt cobble in a loamy red clay. The remaining six acres are planted in a deep gravelly mix of white volcanic ash and chips of decomposed Rhyolite that were washed down from the steep, rocky crags of Diamond Mountain above.

The 2022 Aurora Vineyard is distinctly savory and site-driven, emphasizing complexity and restraint. The bouquet is marked by subtle red and dark fruit notes of cherry, plum skin, and hints of blackcurrant that add depth without overshadowing the vineyard's character. Earthy, mineral tones reminiscent of forest floor and crushed stone are layered with dried herbs such as thyme, oregano, and bay leaf.

On the palate, the wine remains composed and savory, with herbal and mineral elements at the forefront. This vintage leans toward a more classic-inspired style, offering depth, nuance, and a thoughtful expression of place rather than overt richness.

To fully enjoy the vintage, we recommend the wine, in its youth, be decanted for two hours.