



## AUBICHON CELLARS

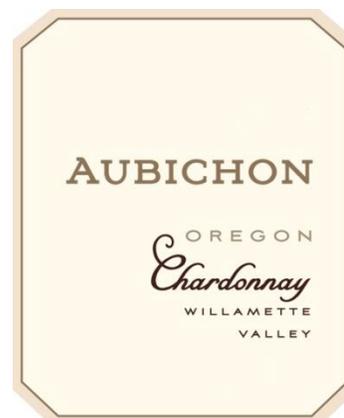
Meticulous, hand-crafted, time-inefficient Willamette Valley winemaking by Jim Sanders since 2007. Centered around friendships and sourced only from select vineyard sites, Aubichon features distinguished small-production Pinot Noir, Chardonnay, and Alsatian-style Pinot Gris from all AVAs of the Willamette Valley. *In a word, Aubichon wines are "artisanal" ...if there is an easy way to do something, chances are we didn't do it that way.* You will benefit from the detailed quality of our labor.

We were proudly selected by Wine Spectator as one of "Eight New Names to Know", January 2015.

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### 2015 Aubichon Cellars Chardonnay

<i>Vineyard AVA:</i>	Willamette Valley (near Eola-Amity Hills)
<i>Soil Type:</i>	Marine sedimentary silt/loam
<i>Barrel Treatment:</i>	12% new oak, all French oak
<i>Technique &amp; Aging:</i>	Barrel fermented, aged a total of 16 months before bottling. Only 1 of the 8 barrels used was new, the remainder being all neutral oak.
<i>Alcohol:</i>	14.1%
<i>Production:</i>	193 cases (8 barrels)



**About the Winemaker:** Jim Sanders is the winemaker and a founding partner in Aubichon Cellars. Jim focuses on small production, hand-crafted wines, aged exclusively in top-tier French oak from the finest cooperages in Burgundy. Through two decades in the Willamette Valley, Jim's winemaking portfolio features some of Oregon's most acclaimed wines, including several cuvees of highly rated Pinot Noir from Le Cadeau Vineyard.

**92-PTS. Wine Advocate:** "Opening with lightly buttered toast, lemongrass, straw and baked apples notes plus a core of peach cobbler, the 2015 Chardonnay has a savory flavored and satin textured palate, with a seamless line of freshness and long, quietly intense finish. This is just the sort of wine that could easily get lost in a large line-up, but it will offer great contemplative pleasure to those willing to discover it." –LPB, Wine Advocate