



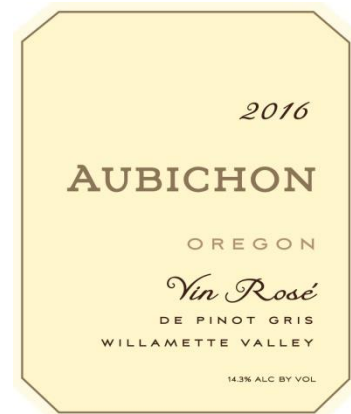
Aubichon was proudly selected by Wine Spectator as one of “Eight Names to Know”  
- January 2015

Aubichon 2016 Vin Rosé is a blend of Pinot gris from two vineyards in the Northern Willamette Valley – one an older-vine vineyard, the other a high elevation (800') site providing a crisp balance. 85% of the fruit was barrel fermented – destemmed and cold-soaked on the skins for 72 hours before pressing, resulting in its beautiful rosé hue. The cooperage is tight grain French oak, all neutral barrels. The wine was aged on lees for 5 months before bottling.

---

## 2016 Aubichon Vin Rosé de Pinot Gris

<i>Winemaker:</i>	Jim Sanders
<i>Vineyard AVAs:</i>	Willamette Valley
<i>Aging:</i>	Partial oak with skin contact
<i>Alcohol:</i>	14.2%
<i>Bottling Date:</i>	Feb 28, 2017
<i>Production:</i>	164 cases



**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 19 vintages 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.

*90 Points, Vinous | 90 Points, Wine Enthusiast*

**Tasting Notes:** "Citrusy aromas of tangerine and yellow grapefruit lead to dry and fascinating flavors of Rainier cherry and dried strawberry with an orange oil finish."  
– Eric Degerman & Andy Perdue (*Great Northwest Wine*)