

## **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 "artisinal" ... 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.

## 2016 Aubichon Reserve Pinot Noir

Winemaker:	Jim Sanders
Vineyards:	39% Olenik (Chehalem Mountains AVA) 25% Le Cadeau (Chehalem Mountains AVA) 12% Hall (Chehalem Mountains AVA) 12% Riverside (near McMinnville AVA) 12% Menefee (Yamhill-Carlton AVA)
Clones:	Pommard, Wädenswil, Dijon 115, Dijon 667, Dijon 777, and a Jackson selection
Aging in Barrel:	11 months, French oak
Alcohol:	14.2%
Production:	194 cases (8 barrels)



<u>About the Winemaker</u>: 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.

<u>91 Points, Wine Advocate:</u> "The 2016 Pinot Noir Reserve has an open nose with aromas of warm red currants and red cherries with great layers of baking spice, cola and dried leaves notes. Light to medium-bodied, it offers good concentration of ripe red fruits with spicy/savory nuances in the mouth framed by grainy tannins and great refreshing acidity, finishing long." –EB