



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.

2016 Aubichon Cellars Chardonnay

<i>AVA:</i>	Willamette Valley
<i>Vineyards:</i>	67% Left Coast (Eola Hills); 33% Le Cadeau (Chehalem Mountains AVA)
<i>Soil Type:</i>	Marine sedimentary; Rocky volcanic
<i>Clones:</i>	Old Wente 72, Mt. Eden 28, Dijon 76
<i>Barrel Treatment:</i>	15% new oak, all French oak
<i>Production:</i>	Barrel fermented, aged 17 months before bottling.
<i>Alcohol:</i>	14.2%
<i>Production:</i>	136 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 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.

91-PTS. James Suckling: "Neat, fresh pear and lemon aromas lead to a fresh and fruit-focused palate that has good balance and depth and light, cashew-nut flavor on the finish."

90-PTS. Wine Advocate | 90-PTS Wine Enthusiast