



## AUBICHON CELLARS

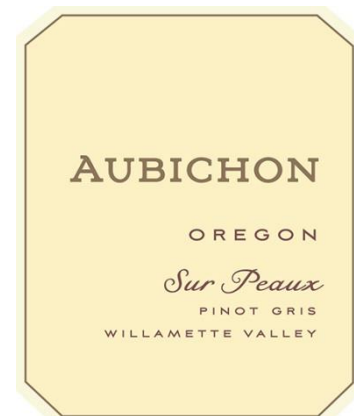
Meticulous, hand-crafted, time-inefficient Willamette Valley winemaking by Jim Sanders since 2007. Centered around friendships and sourced only from select vineyard sites, Aubichon features distinguished small-production Pinot Noir, Chardonnay, and Alsatian-style Pinot Gris from all AVAs of the Willamette 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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### 2017 Aubichon Pinot Gris Sur Peaux

<i>Winemaker:</i>	Jim Sanders
<i>Vineyard AVAs:</i>	Willamette Valley
<i>Aging:</i>	72 hrs with skin contact, 17 mos in oak
<i>Alcohol:</i>	14.2%
<i>Bottling Date:</i>	Feb 22, 2019
<i>Production:</i>	74 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 18 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.

**Production Notes:** Sur Peaux translates to “on skins” – the 2017 Aubichon Pinot Gris Sur Peaux is 100% Pinot gris from an old-vine site in the Chehalem Mountains AVA, aged 72 hours on its naturally-tinted skins. After the initial maceration, this orange wine was then moved to three neutral oak barrels for fermentation and further aging on lees. After 17 months in barrel with no cold-stabilization, it was bottled unfiltered in February 2019.