



AUBICHON CELLARS

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.

Aubichon Cellars is a winemaking project of Jim Sanders, partnered with Tom Mortimer of Le Cadeau, utilizing the finest small vineyards in the Willamette Valley.

Since 2007, Aubichon has been about handcrafted friendships and handcrafted wines. Sourced only from select vineyards throughout the Willamette Valley, we are able to slowly, meticulously, and inefficiently create our distinguished Pinot Noir. You will benefit from the detailed quality of our labor.

2010 Aubichon Reserve Pinot Noir

<i>Winemaker:</i>	Jim Sanders
<i>Vineyards:</i>	50% Vista Hills (Dundee Hills AVA) 50% Le Cadeau (Chehalem Mountains AVA)
<i>Cooperage:</i>	Tight-grain French oak; 70% new
<i>Aging in Barrel:</i>	11 months
<i>Alcohol:</i>	13.1%
<i>Production:</i>	203 cases



About the Winemaker: Jim Sanders focuses on small-production, hand-crafted wines, learning his technique from friend and mentor Mike Etzel. He ages his Pinot for 11-16 months in top-tier French oak, primarily from the François Frères and Mercurey cooperages. Jim is co-owner and winemaker for Aubichon Cellars and select cuvees in the Willamette Valley, including the highly rated Le Cadeau "Équinoxe" and "Merci."

Tasting Notes: