



## AUBICHON CELLARS

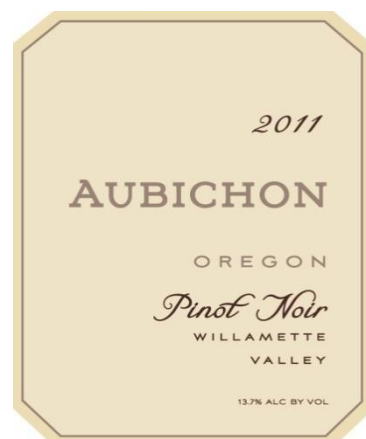
Meticulous, hand-crafted, time-inefficient Willamette Valley winemaking by Jim Sanders since 2007. Centered around friendships and sourced only from select vineyard sites, Aubichon features distinguished small-production Pinot Noir, Chardonnay, and Alsatian-style Pinot Gris from all AVAs of the Willamette 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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### 2011 Aubichon Willamette Valley Pinot Noir

<i>Winemaker:</i>	Jim Sanders
<i>Vineyards:</i>	65% Vista Hills (Dundee Hills AVA) 35% Le Cadeau (Chehalem Mountains AVA)
<i>Cooperage:</i>	3-year French oak: 20% new
<i>Aging in Barrel:</i>	11 months
<i>Alcohol:</i>	12.8%
<i>Production:</i>	338 cases



**Accolades:** 91 points, Editor's Choice. "This immaculate, fresh and beautifully defined wine is Aubichon's entry-level Pinot Noir, and sets the stage for a lovely lineup. Cranberry, cucumber, wet stone and even a faint hint of banana wreath aromatically into a sinuous midpalate with both density and focus." – Wine Enthusiast, Oct. 2014

**About the Winemaker:** Jim Sanders focuses on small-production, hand-crafted wines, learning his technique from friend and mentor Mike Etzel in Ribbon Ridge. 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 Vineyard "Équinoxe" and "Merci."