



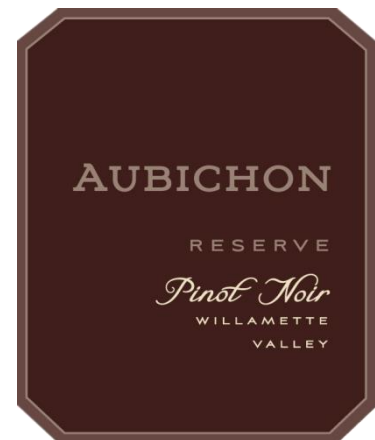
AUBICHON CELLARS

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.

2011 Aubichon Reserve Pinot Noir

<i>Vineyards:</i>	60% Armstrong (Ribbon Ridge AVA) 20% Le Cadeau (Chehalem Mountains AVA) 20% Vista Hills (Dundee Hills AVA)
<i>Cooperage:</i>	Tight-grain French oak; 35% new
<i>Technique & Aging:</i>	11 months barrel aging
<i>Alcohol:</i>	13.0%
<i>Production:</i>	100 cases (4 barrels)



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 11-18 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."

Wine Enthusiast, 92 Points: The reserve is a barrel selection and demonstrates its special status with pretty floral top-notes suggesting rose petals and body soap. In the mouth it's a substantial wine with juicy red fruits, excellent texture and impressive length. A lick of milk chocolate puts the frosting on the finish. –Paul Gregutt

Buyer's Notes: