



## AUBICHON CELLARS

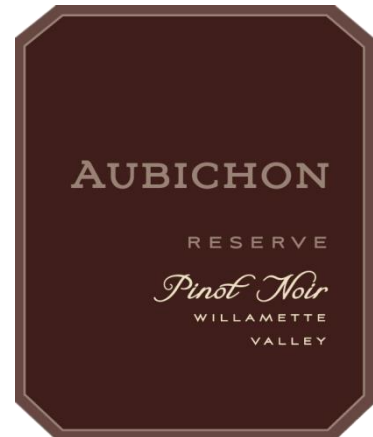
Meticulous, hand-crafted, time-inefficient Willamette Valley winemaking by Jim Sanders since 2007. Centered around friendships and sourced only from select vineyard sites, Aubichon features distinguished small-production Pinot Noir, Chardonnay, and Alsatian-style Pinot Gris from all AVAs of the Willamette 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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### 2012 Aubichon Reserve Pinot Noir

<i>Vineyards:</i>	33% Armstrong (Ribbon Ridge AVA) 33% Le Cadeau (Chehalem Mountains AVA) 23% Vista Hills (Dundee Hills AVA) 11% Riverside (McMinnville AVA)
<i>Cooperage:</i>	Tight-grain French oak; 35% new
<i>Technique &amp; Aging:</i>	15% whole cluster fermentation; 11 months barrel aging
<i>Alcohol:</i>	14.1%
<i>Production:</i>	212 cases (9 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."

**92 Points, Wine Spectator:** Ripe and generous on an open-textured frame, with polished tannins wrapping around black currant, plum and spice flavors that linger gently on the harmonious finish. –HS