



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.

2013 Aubichon Chardonnay

<i>Vineyard AVA:</i>	Willamette Valley (near Eola-Amity Hills AVA)
<i>Soil Type:</i>	Marine sedimentary silt/loam
<i>Barrel Treatment:</i>	16% new oak
<i>Technique & Aging:</i>	Barrel fermented, aged a total of 15 months before bottling. 3 of the 4 barrels used were neutral oak for the initial 10 months of aging; In Aug 2014, the single new barrel was transferred into neutral oak for the final 5 months.
<i>Alcohol:</i>	12.7%
<i>Production:</i>	102 cases (4 barrels)

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 19 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.

Buyer's Notes: