

# AUBICHON *Cellars*

Meticulous, hand-crafted, time-inefficient Willamette Valley winemaking by Jim Sanders since 2007. 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.

Proudly selected by Wine Spectator as one of "Eight New Names to Know", January 2015.

## 2016 Aubichon Chardonnay



“ Lively, mineral-tinted citrus and orchard fruit aromas, along with suggestions of fennel and smoky minerals. Juicy and energetic on the palate, offering concentrated pear, orange zest and chamomile flavors that pick up a honeysuckle flourish with air. Taut and sharply focused, delivering firm closing thrust and lingering floral and pear notes. ”

–Josh Raynolds (Vinous), 92 Points

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 two decades 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.

# 92

VINOUS

# 91

JAMES SUCKLING

### PRODUCTION

136 cases

### WINEMAKER

Jim Sanders

### AVA

Willamette Valley (67% Eola-Amity Hills; 33% Chehalem Mountains)

### SOIL TYPE

Marine sedimentary silt/loam; Rocky volcanic basalt

### BARREL AGING

17 months, all French oak (15% new)

### ALC BY VOL

14.2%