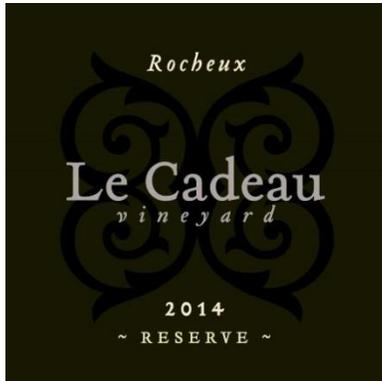




## 2014 “Rocheux Reserve” Pinot Noir

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<b>Production:</b>	114 cases (5 barrels)
<b>Winemaker:</b>	Jim Sanders
<b>AVA:</b>	Chehalem Mountains AVA, Willamette Valley
<b>Vineyard blocks:</b>	Cuvee from the rocky Western-facing blocks
<b>Clones:</b>	80% Dijon 777, 10% Mt. Eden, 10% Calera
<b>Barrel aging:</b>	11 months, French oak, 25% new
<b>Alcohol:</b>	13.9%

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**Production Notes** – The Rocheux cuvee is sourced from the rockiest portion of our estate vineyard – the warmer Western slope, an area high in content of broken volcanic basalt. These blocks are naturally warmer each season due to their Southwestern-facing exposure and the late afternoon sunlight that heats the rocks below the vines. The resulting character is ripeness with an underlying mineral structure. The 2014 vintage has the added element of a unique cooperage – Chassin. Two Chassin barrels were used in production, a cooperage that only uses wood aged two years. The result of their method is a full creamy texture imparted on the wine, giving harmonious balance to high-acid, high mineral fruit. By selecting these two Chassin barrels and blending with the François Frères, Damy, and Mercurey cooperages, we were able to craft an exceptional wine with great texture, depth, and ageability.

Winemaker Jim Sanders has meticulously refined his talent in Oregon winemaking since the mid-90s. Jim's portfolio features some of the Willamette Valley's most acclaimed wines, including those produced under his partnership with Le Cadeau proprietor Tom Mortimer – Aubichon Cellars. Jim focuses on small production, hand-crafted wines, aged exclusively in top-tier French oak from the finest cooperages in Burgundy.

**94 pts. | Wine Enthusiast Cellar Selection** – The Rocheux has never been better than this new vintage. Crisp cranberry and raspberry fruit carries an underlying, wet-rock minerality. Flavors are dense and detailed, and seem to extend almost indefinitely. Drink now through 2030. –PG