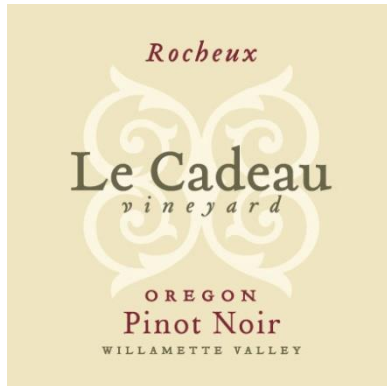




2016 “Rocheux” Pinot Noir



Production:	168 cases (7 barrels)
Winemaker:	Jim Sanders
AVA:	Chehalem Mountains AVA, Willamette Valley
Vineyard blocks:	Cuvee from the rocky Western-facing blocks
Clones:	Dijon 777, Pommard, and a splash of Wädenswil
Barrel aging:	11 months, French oak
Alcohol:	14.1%

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 the Southwestern-facing exposure and late afternoon sunlight that heats the rocks below the vines. Cool nights, however, balance this heat resulting in ripeness and depth with good acid and an underlying mineral structure characteristic of Le Cadeau Vineyard.

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.

93 pts. | Wine Spectator – Graceful and polished, with expressive raspberry, violet and delicate licorice accents that take on richness and depth toward the lingering finish. Drink now through 2025 –TF