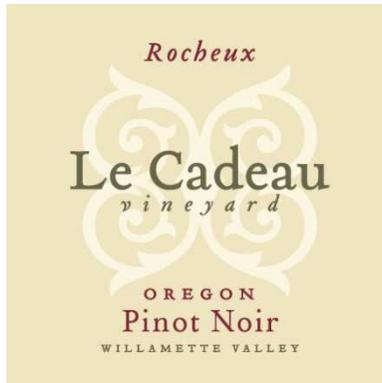




2015 “Rocheux” Pinot Noir



Production:	147 cases (6 barrels)
Winemaker:	Jim Sanders
AVA:	Chehalem Mountains AVA, Willamette Valley
Vineyard blocks:	Cuvee from the rocky Western-facing blocks
Clones:	49% Dijon 777, 49% Pommard, 2% Wädenswil
Barrel aging:	11 months, French oak, 35% new
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 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.

92 pts. | Wine Spectator – Refined and expressive, with an elegant complexity, offering floral raspberry aromas and persistent strawberry, green tea and spiced cinnamon flavors. Drink 2017 through 2025. –TF

92 pts. | Wine Enthusiast Editors' Choice – The name refers to the rocks in this section of the estate vineyard, and they can be felt as well as tasted in the wine. The mouthfeel has hints of metal and stone, and the alcohol is muted, allowing the more subtle suggestions of citrus and beet and truffle and wild strawberry to emerge. All in all it's the most complex and intriguing of the winery's offerings, and merits your full attention. –PG