

ALC 13.5% BY

Winemaker: Jim Sanders - Le Cadeau/Aubichon Cellars, OR

Production: 305 cases

Vineyards: Blakeslee, Eastburn, Left Coast, Vista Hills

AVAs: Willamette Valley - Chehalem Mountains, Dundee Hills, Eola Hills

Clones: Dijon-677, Dijon-777, Dijon-114, Dijon-115, Pommard

Alcohol: 13.5%

Tasting notes: Many consider 2008 to be among the finest years of the Willamette Valley and the 2008 Joleté is an excellent example of this dense and distinct vintage. Its deep, rich garnet color is accompanied by a nose of black cherry and ripened raspberry, followed by hints of dried bay leaf and rose petal. It enters the palate with cinnamon spice and a pronounced note of ripe strawberries. Mid-palate the red fruit is complemented by darker tones of blackberry and boysenberry jam, finishing with hints of tobacco, clove, and the distinctly concentrated berries that characterize the 2008 vintage.

About the winemaker: Jim Sanders focuses on small production, hand crafted wines. He ages Joleté for 11 months in top-tier French oak, primarily from the Francois Freres and Mercurey cooperages. Jim is also the winemaker for Aubichon Cellars and the highly rated Le Cadeau "Équinoxe" cuvee.