

Andrew Rich Wines Pinot Noir 'Prelude'

THE FACTS

REGION: Oregon

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Noir

WINEMAKING: The fruit was de-stemmed, fermented in stainless steel, and aged 11 months in French oak barrels, 25% new.

AGING: 11mo in French oak, 25% new

THE STORY

Andrew's passion for wine was nurtured not in the soils of Willamette, but in the urban sprawl of NYC, where he once edited the wine column for a national magazine. When the pull of wine outgrew than that of publishing, he headed to Burgundy to study winemaking & viticulture, a move that lead the small but influential Bonny Doon Vineyard, in California. Skills honed, Andrew headed to Oregon in 1994 with the quixotic vision of making Rhône-style wines in the Willamette Valley from Columbia Valley grapes. He was a little ahead of the curve: it wasn't until 2000 that he was finally able to realize that vision. Meanwhile, he discovered his love of Pinot Noir, which became the more dominant prong of his focus. The intent is always to make wines of balance, grace, and sheer deliciousness.

THE ADJECTIVES

OVERALL: Wildly Pretty & Assertive

MOUTHFEEL: Supple & Spicy

THE SELLING POINTS

A Truly Stunning Pinot Noir!

PAIRINGS: Roasted turkey, onions, mushrooms, and hearty sweet potatoes

