

Andrew Rich Wines Pinot Noir 'Marine Sediment'

THE FACTS

REGION: Oregon

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Noir

WINEMAKING: Native fermentation, 25% whole cluster

AGING: 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 that of publishing, he headed to Burgundy to study winemaking & viticulture, a move that led to 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

AROMAS / FLAVORS: Red cherry syrup, roasted chanterelles, framboise

MOUTHFEEL: Full & Lush

THE SELLING POINTS

AWARDS: 93pts Vinous

PAIRINGS: Cider braised pork shoulder with roasted garlic polenta.

