

ANDREW RICH WINES

2013 Pinot Noir Prelude

Our first Pinot to be released from a two-faced vintage. We went into harvest strategizing on how to handle a hot dry year, but when five inches of rain fell over four days in late September, our plans went out the window. Nonetheless, when farming was meticulous and sorting was ruthless, what resulted were Pinots that are indisputably ripe in character, but on a lighter frame, with vibrant acidity, moderate alcohol, and soft tannins. As always the Prelude is very approachable at this early stage (4/15), but it will benefit from a little air to encourage its sweet and supple mid-palate. Aromas and flavors are more savory than purely fruity, with lively hints of blood orange, cranberry, and dried flowers. So far it seems to pair well with mushroom risotto and the Vijay Iyer Trio.

Vineyards



Beacon Hill—Yamhill Carlton AVA, LIVE certified
278-foot elevation, sedimentary soils

Greyhorse—McMinnville AVA, LIVE certified
306-foot elevation, sedimentary soils

Cherry Grove—coastal foothills, LIVE certified
505-foot Elevation, sedimentary and volcanic soils

Dubay—Eola-Amity Hills AVA, LIVE certified
210-foot elevation, volcanic soils

Croft—coastal foothills, certified Organic by Oregon Tilth
379-foot elevation, sedimentary and volcanic soils

Ageing: Eleven to fourteen months in French oak barrels (20% new)

Alcohol: 13%

pH 3.70

TA 5.6 g/L

Bottled: February 2015

2200 cases produced