

Summer Road Trip Duo Packproduct-pdf - 2017 Maison Noir Love Drunk Rosé - & 2017 Love & Squalor Rosé

Why We're Drinking It

2017 Maison Noir Love Drunk Rosé

If the path from sommelier to winemaker is becoming more common, Andre Hueston Mack is still in a class of all his own. The former sommelier of The French Laundry and Wine director of Per Se, Andre earned the right to make wine for the 1% but he found his calling in creating excellent wines that everyone can enjoy. With his charming personality, tongue-in-cheek humor and formidable graphic design talent, you have the makings of brilliantly conceived, crafted and packaged Mouton Noir wines.

From outstanding vineyards in Oregon's Willamette Valley and further north, these are "serious wines that don't take themselves too seriously." Andre has developed a cult following with his tshirts de-rigueur at any sommelier gathering and his wines on cutting edge lists from coast to coast.

Andre's passion for wine led him to leave his desk job in his native San Antonio to pursue a career as a sommelier. His type-A personality drove him to win the Chaine des Rotisseurs Best Young Sommelier in America competition, which brought him to the attention of Thomas Keller. After a successful stint as a sommelier at The French Laundry, Andre was chosen to head the wine team responsible for opening Keller's restaurant in New York, Per Se. At Per Se, Andre built the core of the 1800 label Grand Award winning list and hosted many high-end collector dinners.

He had always wanted to make wine and got his chance when he was recruited to be one of the initial sommelier consultants at the Evening Land project in Oregon. After making some Pinot Noir from the highly regarded Seven Springs vineyard, Andre found his calling.

Andre travels over 200 days a year sharing his wines and doing education at many food and wine festivals worldwide. Andre is truly a pied piper of wine leading the next generation of wine drinkers in pursuit of the good stuff.

2017 Love & Squalor Rosé

Matt Berson, the winemaker/owner of Love & Squalor, began working in the Oregon wine industry in 2003, after his previous glorious career in the restaurant industry came to an end. In 2007, Portland Wine Company released 65 cases of wine. Since then, the company has grown to a case production of over 1800 cases.

Love & Squalor was founded on the belief that wine needs to taste alive. The best way to ensure this is to let the grapes express themselves. As conditions in the volatile Pacific Northwest change with each harvest, Berson's wines gracefully demonstrate the nuances of terroir each vintage. Berson strives to present those with a unique personality that embodies authenticity in each vibrant sip.

Love & Squalor 'A Frayed Knot' Rosé of Gewürztraminer is truly a singular wine from the 1971 Sunnyside Vineyard. The color derives from a long cold skin maceration and was fermented dry in Syrah barrels. It has a floral and sweet nose, medium weight body and a nice mineral finish.

From the Winery: Sometimes the best things come as a result of an accident. When your hand is forced in an unfamiliar direction, you can discover paths and solutions you never knew you liked. That is how this wine came to be. I first made it in 2013 and have been refining the accidents ever since. It may seem to us like a frayed knot, but the knot knows exactly what it is doing (and it is not afraid). Sunnyside Vineyard is situated in the southeast corner of Salem, not far from the Enchanted Forest amusement park – a local favorite for generations of Oregonians. This vineyard is my 'go-to' site for aromatic and complex whites. In addition to Gewurztraminer, I also source my top Riesling from this parcel of land. Sunnyside was first planted in 1971. The site was settled and has been farmed by Tom Owen and Luci Wisniewski since 1980. They planted the Gewurztraminer block on its own roots in 1981.

Tasting Notes

2017 Maison Noir Love Drunk Rosé

The 2017 Love Drunk is an intoxicating Rose. Much like new love, it clouds the brain, causes eyes to sparkle, cheeks to glow, blood pressure to rise and the lips to pucker. Provocative aromas of strawberry and raspberry, followed by refreshing flavors of wild strawberry, watermelon rind and a hint of kiwi.

100% single vineyard from McMinnville AVA Vineyards, some of the oldest and best plantings, produce fruit of consistently outstanding quality. Taking queues from the Champagne region of France, we settled with a cepage of 77% Chardonnay with 23% Pinot Noir.

2017 Love & Squalor Rosé

Pure aromatics and a lithe palate with plenty of acid keep the whole show poppin'. Lychee candy, orange blossom, honey and fresh peach pie on the nose, with strawberry, peach, pink grapefruit, tangerine and stony minerality on the palate. This one keeps unfolding forever.

From the Winery: We picked 2.5 tons of Gewurztraminer on October 10th, when the skins had turned their typical rosy blush color but the acid had not yet disappeared from the fruit. The clusters were destemmed and the bins of juicy berries were rolled into our walk-in refrigerator. They steeped in their juice at a low temperature for about two weeks with an occasional piegagage to break the berries and gently extract the pigment from the skins. At this point we pressed the grapes, settled the juice for a short time and then pumped it into some neutral hogshead barrels that used to have Syrah in them (which probably doesn't make a difference but is still cool). It fermented dry and went through malolactic both spontaneously in barrel. The 2017 'A Frayed Knot' was bottled sans filtration on April 10th, 2018.

VARIETAL

77% Chardonnay with 23% Pinot Noir

APPELLATION

100% single vineyard from McMinnville AVA Vineyards

ALCOHOL

13.40

SIZE

750ml

BLEND

77% Chardonnay with 23% Pinot Noir

PRODUCTION

100 Barrels Produced