

## Mouton Noir, Love Drunk, Rosé, Willamette Valley, Oregon

- Former French Laundry/Per Se Sommelier makes wine for the people
  - Sourced from top sites in Willamette Valley
  - Fun, food-friendly wines for everyday enjoyment

### The Producer

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. Add to that his urban African American vibe, tongue-in-cheek humor and formidable graphic design talent, and you have the makings of his 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 t-shirts 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. Instead of serving the elite few, Andre wanted to make wines that were accessible to everyone. He started in 2007 making a few hundred cases for famous New York restaurants, and used his relationships to source some excellent vineyards to make wines at affordable price points.

Mouton Noir is considered a micro-negociant ("Garage d'Or") with a stable lineup of vineyards along with the ability to nimbly acquire premium fruit. All of his wines are Oregon based with an eye towards being good companions with food as well as being fun and approachable for novices and experienced drinkers alike. Andre's sense of humor comes through in his labels including Oregonie, Horseshoes and Handgrenades and OPP (Other People's Pinot). Mouton Noir now produces over 20,000 cases.

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.

### The Wine

When you see a rosé from an Oregon producer known for great Pinot Noir, it would be natural to assume that it would be a Pinot Noir Rosé just like those from Marsannay or Sancerre. That is not quite the case with the Love Drunk Rosé. Sure, the wine is vibrant and refreshing with Strawberry and Watermelon fruit with a touch of Kiwi just like you'd expect. Then you notice the inscription on the Rose on the label, "When Reality is Better Than Your Dreams", you realize this rosé is actually mostly Chardonnay with a dash of Pinot added to make it pink. The surprising blend is quaffable and delicious, while giving you an insight into Andre Mack's non-conformist approach. Love Drunk is Andre's homage/farewell to the restaurant world. It is a thank you for the experiences that formed his style and a peek at the surprises the future holds. Thoroughly fun and enjoyable!



**Region:** Willamette Valley

**Appellations:** Willamette Valley

**Vineyards:** various sources

**Altitude:** 500-800 ft

**Soil:** Willakenzie

**Alcohol:** 12.9%

**Varietals:** 77% Chardonnay, 23% Pinot Noir

**Vinification:** 100% hand-picked and destemmed into stainless steel, 18 day cold soak, 2 month fermentation, still Pinot Noir added to blend for color

**Aging:** stainless steel

**Tasting Notes:** red berry fruit with watermelon rind and kiwi. Round glassy texture with a crisp tart finish.

*We provide great restaurants and retailers with wines they are proud to serve and keep their guests coming back for more.*