

Pilgrimage of Pinot Noirs

OCTOBER 2021



Meadow Creek Dairy Appalachian

Milk: Cow (raw)

Appalachian is a lush, vibrant cheese evocative of cream and butter with a mushroom earthiness that recalls the intensity of the cellars. Its lemon notes shade to toasted as the cheese ages. The texture is velvety, melting on the tongue.

Retail \$7.99 ea (approx .3 lb)

6724 Meadow Creek Rd
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Andrew Rich “Prelude”

Wildly pretty and assertive, this is true-blue Pinot Noir from the Willamette Valley. Red and black cherries highlight the fresh acidity, supple texture, and spicy finish. This is an excellent selection with roasted turkey, onions, mushrooms, and hearty sweet potatoes. The Pinot Noir for this wine came from two parcels in Yamhill-Carlton and Eola Hills. The fruit was de-stemmed, fermented in stainless steel, and aged 11 months in French oak barrels, 25% new.

Retail \$29.99

Vintage: **2019**

Varietal: **Pinot Noir**

Appellation: **Willamette
Valley, Oregon**



Domaine Faiveley Mercurey Rouge

Deep ruby red in colour with notes of fresh red fruits and spice on the nose. This wine is a pleasure to drink thanks to its smooth, fruity attack and delicate, silky tannins. Well-balanced and intensely aromatic.

This Côte Chalonnaise village takes its name from the God Mercury (God of trade). Mercurey is intersected by the Agrippa road which linked Chalon-sur-Saône to Autun in the Roman era. The wines of Mercurey have given this village its reputation throughout the world. Mercurey is one of the largest wine regions in Bourgogne with over 600 hectares of vines.

Retail \$35.99

Vintage: **2019**

Varietal: **Pinot Noir**

Appellation: **Côte Chalonnaise,
Burgundy, France**