# Daffodil

# PINOT NOIR

Eola-Amity Hills AVA - Willamette Valley

### Vineyard Notes:

The Eola-Amity Hills AVA has a unique terroir that sets it apart from the surrounding Willamette Valley viticultural area. Ancient lava flows and tectonic shift created the hills, and the weathered basalt soils here have proven perfect for premium winemaking.

### Winemaker Notes:

Cool-climate Oregon Pinot Noir, terroir driven. Aromatic, seductive and silky, with hints of dark berry, plum and spice flavors. Balanced undertones of mineral character on the long, polished finish.

## Suggested Food Pairings:

This wine is great as a stand-alone beverage or served with light appetizers. It also pairs well with mildly hearty or semi-spicy dishes like stuffed red peppers, crab cakes or Mediterranean pasta.

**Appellation**: Eola-Amity Hills AVA, Willamette Valley

Winemaker: Emily DuBoce-Martin
Blend: 100% Pinot Noir

Alcohol: 14.5% Glucose/Fructose: 3.2 g/L

UPC: 0 81054 00596 8



PlantCorc<sup>™</sup> cork derived from sustainable, renewable sugarcane-based raw materials.

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