

2006 Affinity • Pinot Port

Tasting Notes

An elegant blend of our Single Estate Pinot Noir and brandy spirits, flavors of ripe bing cherries and sweet tannins. Our Port is rich and complex making it perfect for the end of a meal or with any dessert.



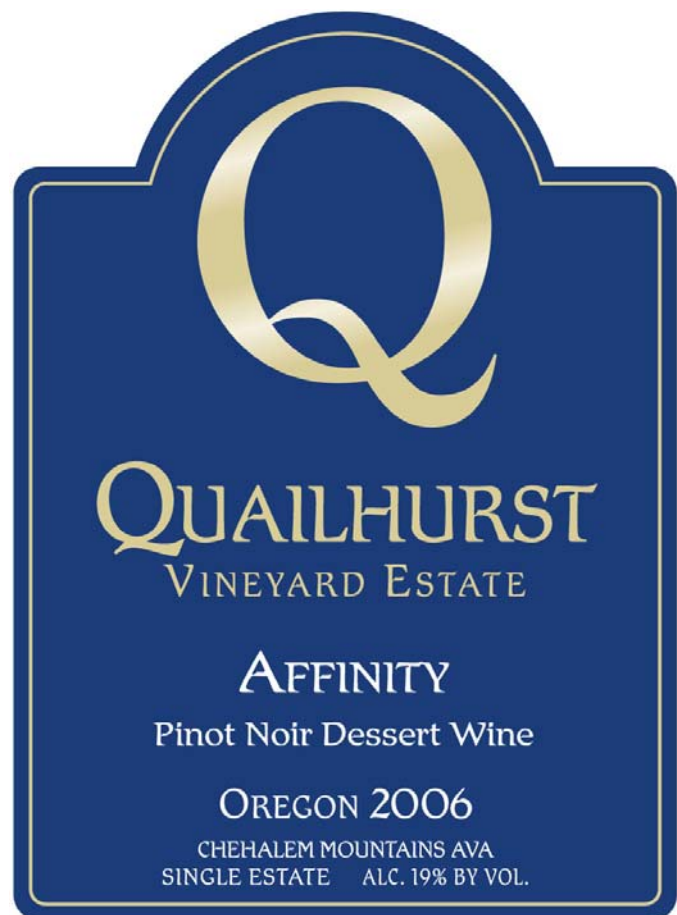
Technical Data

Grape Type: 100% Pinot Noir

Vineyard Source: Quailhurst Vineyard Estate

Clones: Pommard, 777, 113

Appellation: Chehalem Mountains AVA



The Vineyard

Situated in the middle of a southeastern slope on Ladd Hill in Sherwood Oregon, ranging in elevation from 575 to 675 feet. The soil is 100% ancient volcanic basalt called Jory.

Food Pairings

It pairs well with an array of appetizers and main courses. Quailhurst suggests trying a few of these scrumptious pairings. Meats and game, poultry, simple risottos, strong cheeses, fresh fruits, cream desserts and chocolate anything!

Serving Temperatures

54 to 65 Degrees °F

12 to 18 Degrees °C