



**GROCHAU CELLARS
COMMUTER CUVÉE
PINOT NOIR
WILLAMETTE
VALLEY**

A nose of kirsch, bing cherry with notes of lavender and violet. Bright and juicy on the palate with tart cherry, cola, baking spices and earth. Lingering finish with good acidity. Pairings include cured meats, pizza, and grilled salmon or Portobello.

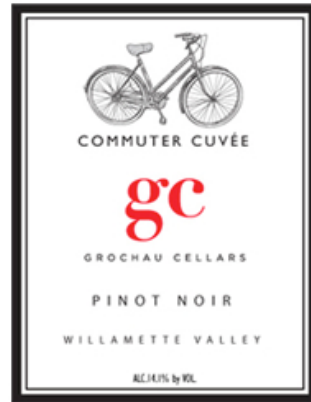
A portion of the proceeds from this bottle go to No Kid Hungry.



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