



MERIDIAN

RESTAURANT & BAR

PINOT NOIR FLIGHT

Bethel Heights Estate
Pinot Noir 2016
Eola-Amity Hills, OR

Tasting Notes: Deep and dense with dark fruits like blackberry and cherry. Smoky and earthy with high tannins.

Pairing: Flat Iron/Ribeye, Artisan Cheeses, Local produce salad, Cookies

Brick House "Select"
Pinot Noir 2016
Eola-Amity Hills, OR

Tasting Notes: Easy going with fruit forward notes. Ripe, sweet cherry with hints of cinnamon and a moderate finish.

Pairing: Dungeness Crab Dip, Artisan Cheeses, Wild Caught Steelhead

Angela Estate
Pinot Noir 2014
Yamhill-Carlton, OR

Tasting Notes: Smooth and seamless. Ripe raspberry, red plum and cherry jam flavors with a touch of chocolate.

Pairing: Oregon Albacore, Artisan Cheeses, Dungeness Crab Pasta

Elk Cove "La Sirene"
Pinot Noir 2017
Willamette Valley, OR

Tasting Notes: Black cherry flavors with earthy, tart notes. Long finish with a spicy finish.

Pairing: Duck Hash, Artisan Cheeses, Mushroom Risotto



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