

WILLAMETTE VALLEY  
VINEYARDS

CHOCOLATE HAZELNUT TORTE  
*with Blackberry Pinot Noir Drizzle*

Recipe by Winery Chef DJ MacIntyre

INGREDIENTS

2 tbsp. all-purpose flour	1 cup corn syrup
3 eggs, beaten	2 tbsp. butter, melted
1 cup O Organics® Semi-Sweet chocolate chips	1 tsp. vanilla extract
¼ cup Whole Cluster Pinot Noir	½ cup sugar
1 cup O Organics® Blackberry Preserves	1 pie crust
¼ tsp. salt	1½ cups toasted & chopped hazelnuts

METHOD

Preheat oven to 325°. In a large bowl, combine the sugar and flour. Slowly add in the eggs, hazelnuts, chocolate chips, corn syrup, butter, vanilla, and salt. Stir continuously until smooth then pour mixture into pie crust. Bake for 1 hour at 325°. Cool the torte for at least 30 minutes. Over medium heat, slowly mix jam and Pinot Noir, until warm. Drizzle blackberry Pinot Noir Jam over torte and serve.

TASTING NOTES

**2019 Whole Cluster Pinot Noir**

Fruit-forward and juicy, the wine offers notes of black cherry, raspberry and spice with a round finish.

Peak drinkability 2020 - 2025.

**2020 Whole Cluster Rosé of Pinot Noir**

Refreshing and dry with luscious notes of strawberry, nectarine and citrus.

Peak drinkability 2021 - 2023.



Join us for a Virtual Tasting & Dessert Pairing with Winery Director Christine Clair  
February 12th, 2021 from 7–8 pm. Register online at [wvv.com/FEB12](http://wvv.com/FEB12)

Registering automatically enters you to win an overnight stay in one of our Winery Suites!