

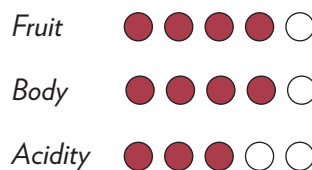
LEFT COAST

2019 RIGHT BANK PINOT NOIR



Winemaker's notes: Black fruit, plum, exotic spice, chocolate and black tea notes. Mirrored flavors, silky texture supple tannins and a fine minerality.

FLAVOR PROFILE



Black Fruit

Chocolate

Black Tea

ANALYSIS

<i>Appellation</i>	Van Duzer Corridor Willamette Valley	<i>Brix at Harvest</i>	24.3
<i>Blend</i>	100% Pinot Noir	<i>Total Acidity</i>	5.55 g/l
<i>Clone</i>	100% Pommard	<i>pH</i>	3.70
<i>Fermentation</i>	100% Open Top French Oak	<i>Alcohol</i>	14.4%
<i>Aging</i>	60% New, 40% Neutral French Oak	<i>Production</i>	602 6-pack cases
<i>Time Aged</i>	20 Months	<i>Ageability</i>	8-10 years
		<i>Retail Price</i>	\$55

VINEYARD NOTES

Planted: 2005
Acreage: 8.01 acres
Elevation: 331 feet
Varietal: Pinot Noir (Pommard)

This southwest facing knoll, with its rocky, shallow soils possesses a uniquely warm micro-climate and extreme soil conditions. These special characteristics promote the intensity of the resulting wines. The Right Bank vineyard is planted to the Pommard clone of Pinot Noir.

Estate Map

