

LEFT COAST CELLARS

The Willamette Valley Estate

2012 Suzanne's Estate Pinot Noir



Varietal: 100% Pinot Noir

Clones: 66.6% Pommard, 33.3% Wädenswill

Fermentation: 100% open-top Oak

Alcohol: 13.5%

Aging: 10% New French Oak; balance 2, 3 & 4 year French Oak barrels

Time Aged: 18 months

Harvest Date: Oct. 5-6, 2012

Finished TA: 5.85 g/L

Finished pH: 3.60

Winemaker's Tasting Notes: Supple and smooth, this drink-now Pinot Noir serves up a big, earthy nose accented by leather and smoke. Rich Boysenberry mingles with toasty tobacco and spice. Showing a developed bouquet of earth, red fruits and flowers; the minerality and concentration of this wine lingers on a nearly endless finish.

Food Pairing: The ideal Pinot to have with dry-aged Steaks, deeply flavored Beef Short-Ribs or with locally raised Lamb, seasoned simply and roasted over an open hard-wood fire, served alongside a bright Salsa Verde or Chimichuri.

In truly great vintages, the Left Coast Cellars winemaking team is allowed to choose a mere handful of the very best barrels of wine from that year. These barrels get blended together, without regard to clone or site, but 100% based on quality, texture and flavor. The resulting blend sees extended cellar time in French Oak barrels, and once bottled, is held back for at least one year. The final product receives the blessing of our owner, Suzanne, and as such bears her name. The best of the best at Left Coast Cellars.

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