

LEFT COAST CELLARS

The Willamette Valley Estate

2013 Right Bank Pinot Noir



Varietal: 100% Pinot Noir
Clones: Pommard
Fermentation: 5-ton open-top Oak
Alcohol: 13.7%
Aging: 100% New French Oak
Time Aged: 18 months
Harvest Date: September 20, 2013
Brix at Harvest: 23.5
Finished TA: 5.81 g/L
Finished pH: 3.65

Winemaker's Tasting Notes: Vibrant, expressive and multi layered, offering black cherry, red plum, sassafras and leafy notes. This wine also hints of leather, pepper and finishes on a spicy cedar note... all gently wrapped in sandy tannins. This wine is known for its elegance, dark fruit and supple mouthfeel.

Food Pairing: Right Bank Pinot Noir is well suited for dishes that evoke their own *terroir*. A great pair for Game Meats, Sausages and Charcuterie. Pairs well with Veal Osso Buco, Alsace style *Chocroute Garni* (*Sauerkraut with sausages and chops*) or even a hearty Fisherman's Stew.

Adorning the hilltop just above Latitude 45, the Right Bank vineyard block is entirely planted to Pommard clone Pinot Noir. Named in honor of the owners' time spent living in Paris, Right Bank benefits from shallower soils that push the Pommard clone Pinot Noir to develop deeper color, more intensity, and greater structure. A Pinot capable of great cellar development, Right Bank Pinot Noir displays its earthy, dark fruited and mouth-coating flavors very well.

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