

# LEFT COAST CELLARS

*The Willamette Valley Estate*

## 2014 Latitude 45 Pinot Noir



**Varietal:** 100% Pinot Noir  
**Clones:** 100% Dijon; 114, 115, 667  
**Fermentation:** 100% Open-top Oak  
**Alcohol:** 13.5%  
**Aging:** 75% new French Oak, 25% one old year old French Oak  
**Time Aged:** 20 months  
**Harvest Date:** September 16-18, 2014  
**Brix at Harvest:** 24.6  
**Finished TA:** 5.90 g/L  
**Finished pH:** 3.74

**Winemaker's Tasting Notes:** Smooth, supple and loaded with red cherries and raspberries. Flavors are deepened by a hint of cocoa then notes of red pepper bring a pop to the finish.

**Food Pairing:** Redolent of spice, floral notes, and classic Willamette Valley "forest floor"; Latitude 45 is an ideal Pinot Noir for succulent braised meats, stews, and vegetable gratins. Try with the Burgundian classic "Coq au Vin" – a perfect pairing.

Latitude 45 is one of our very best, and one of the most exciting vineyard blocks on the Left Coast estate. Situated directly on the 45<sup>th</sup> parallel in line with many of the greatest wine regions in the world, Latitude 45 is planted entirely to Dijon clones and produces a profound Pinot Noir, suffuse with complexity and spice, yet supple, soft and seductive owing to the choice of the Dijon clone.

4225 N Pacific Hwy W • Rickreall • OR 97371 • (503) 831-4916

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