



LEFT COAST

The Willamette Valley Estate

2017 Cali's Cuvée Pinot Noir



Varietal: 100% Pinot Noir

Clones: Pommard, Wädenswil, Dijon 115, 667, 777

Fermentation: 100% Stainless Steel

Alcohol: 13.5%

Aging: 100% French oak (15% New French Oak)

Time aged: 8 months

Harvest Date: 9/28/2017 – 10/17/17

Brix at harvest: 23.0

Finished TA: 5.60 g/l

Finished pH: 3.68

Case Production: 14,757 cases, 750ml

AVA: Willamette Valley

Retail Price: \$24

Winemaker's Tasting Notes: Expressive black cherry, black tea, and forest floor aromas expose a polished and poised dark raspberry, bitter chocolate and spice flavors that finish with our region's minerality and mild tannin.

Food Pairing: Cali's Cuvée is a versatile and exceedingly food friendly. A perfect match for anything from the grill, including salmon, pork chops, and hamburgers, this Pinot also pairs beautifully with roast chicken, root vegetables, and is just as perfect on its own.

The flagship Pinot Noir from Left Coast Estate is a true snapshot of our terroir and a window to our estate, combining all the blocks and different clonal selections from our vineyard. Named in honor of Cali, our owners' daughter, the wine displays bright red fruit flavors, and a freshness that can only be found in the Willamette Valley.