

LEFT COAST CELLARS

The Willamette Valley Estate

2014 Suzanne's Estate Pinot Noir



Varietal: 100% Pinot Noir
Clones: 33.3% Pommard, 66.6% Wädenswill
Fermentation: 100% open-top Oak
Alcohol: 14.1%
Aging: 100% New French Oak
Time Aged: 20 months
Harvest Date: September 18-23, 2014
Finished TA: 5.80 g/L
Finished pH: 3.75

Winemaker's Tasting Notes: Structured and submerged tannins surround a core of black tea, cherry, plum & currant. All of these elements are laced with a distinct minerality true to the estates marine sedimentary soil structure.

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 until a consensus tasting amongst the Left Coast inner circle deems the wine ready to be unveiled to the world. 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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