

LEFT COAST CELLARS

The Willamette Valley Estate

2014 Truffle Hill Pinot Noir



Varietal: 100% Pinot Noir
Clones: Wädenswil
Fermentation: 1.25 ton Open-top French Oak Fermenters
Alcohol: 13.2%
Aging: 80% New French Oak, 20% once used French Oak
Time Aged: 20 months
Harvest Date: September 18, 2014
Brix at Harvest: 23.5
Finished TA: 6.0 g/L
Finished pH: 3.60

Winemaker's Tasting Notes: Ripe, polished and open textured, plush core of black cherry, plum and huckleberry. Our Wädenswil clone, single vineyard designate is known for bright fruit flavors and is planted adjacent to our Hazelnut orchards inoculated with European Truffle.

Food Pairing: Our Truffle Hill Pinot Noir is known for its bright acidity, and complex flavor profile. These qualities marry well and offer balance to rich country soups, hearty pasta dishes and smoked meats. Try Truffle Hill paired with Pasta Bolognese, or with authentic and rich Southern Barbecue.

Named for one of the most unique spots at the Left Coast estate: Truffle Hill honors Left Coast's experimental attempt to cultivate the famed black Perigord Truffles amongst 5 acres of hazelnut trees that ring this vineyard block. Fittingly, the Truffle Hill Pinot Noir is perhaps Left Coast's most intriguing vineyard designate wine, due to its core of Wädenswil clone Pinot Noir. Lighter in color, yet possessing a silkiness, bright acidity, and an array of spice and berry flavors that could only be described as exotic and alluring.

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