

Left Coast Cellars

Rickreall



Left Coast Cellars is more than sustainably farmed vineyards and a solar-powered winery producing award-winning wines; a visit is a true experience for the senses. A winding road, amid flowers and vines, leads you through the natural agricultural landscape of the Willamette Valley, enhanced by a family's passion for gardening and winemaking.

Past the winery, situated atop a hill with picture perfect views, the tasting room, accented in pine and painted antiques, is nestled among some of the oldest oak stands in the valley. There or on the patio in fine weather, a warm welcome accompanies the excellent Left Coast wines, an extension of all those who contribute to their making. Here, you discover an operation built on passion and a love of the land often taken for granted.

Left Coast Cellars is a 356-acre working farm, and its owners pride themselves as stewards of the land. The outdoor Treehouse Pavilion is a tribute to this legacy; its central supports are fallen oaks, lost in the occasional storm, the cherry crossbeams found on property. The family's eldest son was married here. Fifty beehives are scattered across the land. The honey and Left Coast jams, such as Strawberry Pinot Noir, are available in the tasting room, along with locally sourced cheeses and charcuterie, hazelnuts, chocolate-dipped cherries and produce-driven offerings from the estate's organic gardens. Estate chickens and ducks provide the eggs.

Chef Carolynn Andringa delights in creative pairings...estate grown pears on a local blue cheese spread, arugula, whole grain bread, perfection with a glass of Truffle Hill Chardonnay. Yes, there is truffle cultivation going on adjacent to this vineyard that also produces an exquisite single vineyard designate all Wadenswil clone Pinot Noir.

Top: They hired an Iron Worker and got an Artist—the Entrance Gate.

Bottom: Left Coast Cellars Powered by the Sun.

Facing Page: Vineyards tended with Care—Right Bank and Latitude 45, situated on the 45th Parallel.
Photographs by Andrea Johnson







The dream of such a place grew from a Scandinavian heritage on matriarch Suzanne Larson's part, her great grandparents having immigrated from Norway, homesteading and farming north of Seattle. Her world broadened during a junior year in Tuscany and then in a second year when she lived in the Italian countryside, canning tomatoes, gathering mushrooms, curing olives and prosciutto and stomping grapes to make a very modest first wine. The tasting room's farm fresh market approach and Bee Sustainable refillable magnum program, a delicious, everyday table wine blend, draw from those memorable days. When newly married, a three year stay in France brought weekends at the nurseries and simple restaurants in the outskirts of Paris and provided direct inspiration for the tasting room and surrounding gardens. And then, Burgundy was right there, the Pinot bug firmly planted in the then young couple that, eventually, brought them to establish Left Coast Cellars in one of the great Pinot growing regions of the world, Oregon's Willamette Valley.

The younger generation is equally involved in the operation. The eldest, Karleton, a Cordon Bleu graduate, has had his hand in the kitchen. Left handed (three of five in the family are lefties!) daughter Cali, a landscape architect, shares her name with the winery's flagship wine, Cali's Cuvée, 100 percent Pinot Noir, a blend of the fruit from the Estate's seven





vineyards planted to Pinot Noir. The youngest, Taylor, works in the cellar and makes wine but is also studying towards an MBA in Wine and Spirits through the University of Bordeaux. He reports to and reveres mentors Winemaker, Joe Wright, and Viticulturist, Luke McCollom. Founding Winemaker Luke has been with the operation from the beginning, now shouldering also the weighty role of General Manager.

What the land gives us is evident here; even the label displays a Lewis and Clark map of the area. But, of course, what speaks most eloquently is that in the bottle. Observations of perfectly balanced acidity, seductive, floral bouquets, finely grained tannins and, simply, delicious, are often voiced about these wines.

Above: Feel the Ocean Breezes from the Van Duzer Corridor, the Field of Dreams Vineyard.
Photograph by Andrea Johnson

Top Right: Left Coast's Resident Owl, among the Migrating Birds and Birds of Prey that balance the Animal Life in the Vineyards.
Photograph by Diane Stevenson

Bottom Right: Joe Wright, Winemaker.
Photograph by Andrea Johnson

Facing Page Top: A Small Part of the Left Coast Family, Taylor Pfaff, Christina Aragon, Suzanne Larson, Luke McCollom and Jenn Bell.
Photograph by Andrea Johnson

Facing Page Bottom: Spring in Bloom, more recently planted Fruit Trees have been added to the Historic Orchards now under Vine, dating to the Pioneers who settled Oregon.
Photograph by Diane Stevenson





Recognitions abound for Left Coast's Pinot Noirs but also for their Chardonnays, Pinot Blanc, Pinot Gris and the instantly sold out White Pinot. The 2012 Rose of Pinot Noir received the top accolade in a tasting of nearly 100 Northwest Roses, the 2011 Cali's Cuvée honored with a Double Gold in the 2013 Oregon Wine Awards, and the 2012 vintage of Cali's given a 92 rating by *Wine and Spirits Magazine*. Suzanne is catching up with her daughter, the 2010 barrel select, Suzanne's Estate Reserve, like the single vineyard designate Pinot Noir, Latitude 45, both receiving scores of 92 from *Wine Spectator*.

At Left Coast Cellars, you eat estate, drink estate and discover a world of unforgettable experiences. This is a magical place, nurtured with care and dedicated to its art, handcrafting the best that can come from this land. End your visit on their hiking trails and linger in one of Cali's stump gardens, seasonally and happily open to guests. This, a glass of wine, a bowl of local berries, a plate of heirloom tomatoes from the gardens, a bunch of flowers to take home with you is life at Left Coast Cellars. The wine and food pairing suggestions are among those changing seasonally and served in the tasting room daily.

Above: Cali's Cuvée Pinot Noir, named for the Daughter of the family, Cali Pfaff.

Left: A Summer Day on the Tasting Room Patio—Cheers!

Facing Page: A Warm Welcome and a Reluctant Good By. Thank You and Come Back Soon.
Photographs by Andrea Johnson

WINE & FARE

Truffle Hill Chardonnay

(100% chardonnay)

Pair with potato-corn chowder with plenty of Italian parsley and cayenne pepper.

Cali's Cuvée

(100% pinot noir)

Pair with roasted grapes with white sweet onion and olive oil on toasted bruschetta.

Rosé of Pinot Noir

(100% pinot noir)

Pair with watermelon gazpacho with green bell peppers, vine-ripened tomatoes and fresh garlic.

Tastings
Open to the public year-round

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