

LEFT COAST CELLARS

The Willamette Valley Estate

2012 Right Bank Pinot Noir

Cherry and blackberry with an earthy accent on the nose, leading to cola, juicy black raspberry, with herbs and pepper on a lingering finish.

Our Pommard, single vineyard designate is known for its elegance, dark fruit and supple mouthfeel. Right Bank Pinot Noir pairs well with grilled vegetables, cured meats or spicy seafood.

Clone: **100% Pommard Pinot Noir**

Harvest Date: **Oct. 5, 2012**

Brix at harvest: **24.2**

Fermentation: **5-ton open-top Oak**

Alcohol: **14.2%**

Aging: **90% New French Oak, balance
1 year old French Oak barrels**

Time aged: **14 months**

Finished TA: **6.45 g/L**

Finished pH: **3.60**

Bottling Date: **March 18, 2014**

Production: **474 6-packs, 750ml**

Bottle weight: **3.579 lb**

Case weight: **22.63 lb**

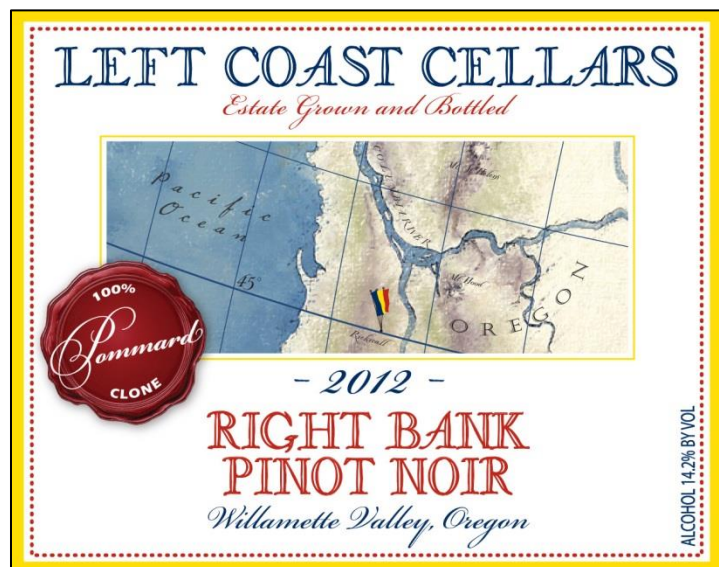
Pallet weight: **~1520 lb / .76 ton**

Palletization: **66 6-packs/pallet**

Release date: **Sept. 2014**

UPC code: **855420005049 (GS1)**

Winery Retail: **\$36**



Scores & Reviews:

90 points, Tanzer "Sexy, perfumed aromas of red and dark berries, cola and incense, with a peppery quality building in the glass. Offers juicy black raspberry and cherry compote flavors, plus a touch of allspice that contributes lift and cut. Closes on a zesty note, with repeating spiciness, soft tannins and very good length." – Josh Reynolds (July 2014)