

LEFT COAST CELLARS

The Willamette Valley Estate

2014 Cali's Cuvee Pinot Noir



Varietal: 100% Pinot Noir

Clones: Pommard, Wädenswil, Dijon 113, 114, 115, 667, 777

Fermentation: primarily 5-ton open-top
Stainless Steel tanks

Alcohol: 13.5%

Aging: 10% New French Oak; balance 2, 3 & 4
year French Oak barrels

Time Aged: 9 months

Harvest Date: Sept. 16 – Oct. 9, 2014

Brix at Harvest: 23.5 (averaged)

Finished TA: 5.80 g/L

Finished pH: 3.70

Winemaker's Tasting Notes: Our flagship “drink-now” Pinot Noir offers a rich, earthy nose of mossy forest floor. Lively tannins reveal luscious blackberries, mingling with plum, a waft of tobacco and a flinty minerality. Named after the family's left-handed daughter, Cali, this Cuvée (blend) is 100% Dijon, Pommard and Wädenswil clone Pinot Noir.

Food Pairing: Cali's Cuvee is versatile and exceedingly food friendly. A perfect match for anything from the grill, including salmon, pork chops or chicken. Great with hamburgers. Also pairs beautifully with roast chicken, root vegetables, or perfect on its own.

The flagship Pinot Noir from Left Coast Cellars. 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.

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