

LEFT COAST CELLARS

The Willamette Valley Estate

2014 Latitude 45 Pinot Noir



Varietal: 100% Pinot Noir
Clones: 100% Dijon; 114, 115, 667
Fermentation: 100% Open-top Oak
Alcohol: 13.5%
Aging: 75% new French Oak, 25% one old year old French Oak
Time Aged: 20 months
Harvest Date: September 16-18, 2014
Brix at Harvest: 24.6
Finished TA: 5.90 g/L
Finished pH: 3.74

Winemaker's Tasting Notes: Smooth, supple and loaded with red cherries and raspberries. Flavors are deepened by a hint of cocoa then notes of red pepper bring a pop to the finish.

Food Pairing: Redolent of spice, floral notes, and classic Willamette Valley "forest floor"; Latitude 45 is an ideal Pinot Noir for succulent braised meats, stews, and vegetable gratins. Try with the Burgundian classic "Coq au Vin" – a perfect pairing.

Latitude 45 is one of our very best, and one of the most exciting vineyard blocks on the Left Coast estate. Situated directly on the 45th parallel in line with many of the greatest wine regions in the world, Latitude 45 is planted entirely to Dijon clones and produces a profound Pinot Noir, suffuse with complexity and spice, yet supple, soft and seductive owing to the choice of the Dijon clone.

4225 N Pacific Hwy W • Rickreall • OR 97371 • (503) 831-4916

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