



LEFT COAST

The Willamette Valley Estate

2015 Cali's Cuvée Pinot Noir



Varietal: 100% Pinot Noir

Clones: Pommard, Wädenswil, Dijon 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. 9 – Oct. 14, 2015

Brix at harvest: 24.0 (averaged)

Finished TA: 5.30 g/L

Finished pH: 3.65

Winemaker's Tasting Notes: Left Coasts, dense and rich in color, Calis Cuvée Pinot Noir has plentiful aromatics including purple plum, blueberry, blackberry, white pepper and crushed dried herbs. A juicy mid palate with earthy, spicy and toasty flavors wrap up into a tight mineral texture and refined tannins.

Food Pairing: Cali's Cuvée is a 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.

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

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