LEFT COAST CELLARS The Willamette Valley Estate

2013 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: 8 months

Harvest Date: Sept. 16 – Oct. 10, 2013 Brix

at Harvest: 22.0 (averaged)

Finished TA: 5.66 g/L Finished pH: 3.59

Winemaker's Tasting Notes: Supple and open in texture, this wine offers a mouthful of ripe plum and cherry flavors that mingle with floral and spicy notes. 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.

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



