

# LEFT COAST CELLARS

*The Willamette Valley Estate*

## 2014 Right Bank Pinot Noir



**Varietal:** 100% Pinot Noir  
**Clones:** Pommard  
**Fermentation:** 5-ton open-top Oak  
**Alcohol:** 13.5%  
**Aging:** 100% New French Oak  
**Time Aged:** 20 months  
**Harvest Date:** September 23, 2014  
**Brix at Harvest:** 24.1  
**Finished TA:** 6.0 g/L  
**Finished pH:** 3.75

**Winemaker's Tasting Notes:** Ripe yet still complex. Rich, dark berry plum, crushed rock herb and cedar. Our Pommard, single vineyard designate is known for its elegance, dark fruit and supple mouth feel.

**Food Pairing:** Right Bank Pinot Noir is well suited for dishes that evoke their own *terroir*. A great pair for Game Meats, Sausages and Charcuterie. Pairs well with Veal Osso Buco, Alsace style *Chocroute Garni* (*Sauerkraut with sausages and chops*) or even a hearty Fisherman's Stew.

Adorning the hilltop just above Latitude 45, the Right Bank vineyard block is entirely planted to Pommard clone Pinot Noir. Named in honor of the owners' time spent living in Paris, Right Bank benefits from shallower soils that push the Pommard clone Pinot Noir to develop deeper color, more intensity, and greater structure. A Pinot capable of great cellar development, Right Bank Pinot Noir displays its earthy, dark fruited and mouth-coating flavors very well.

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