

2016 Latitude 45° Pinot Noir



Varietal: 100% Dijon

Clones: Dijon 114, 115, 667

Fermentation: 100% French oak

Alcohol: 13.8%

Aging: 75% new French oak, 25% neutral French oak **Time aged:** 15 months **Harvest Date:** 9/13/2016

Brix at harvest: 24.0 Finished TA: 5.80 g/l Finished pH: 3.75

Production: 417 cases, 750ml

Winemaker's Tasting Notes: This 100% Dijon clone, single vineyard is focused and expressive, teeming with black cherry, plum and white pepper aromas. Dark plum, black tea, espresso and spice flavors mingle with velvety, well-integrated tannins.

Food Pairing: Latitude 45° Pinot Noir stands up to bold flavors, such as braised meats and root vegetables.

The Latitude 45° vineyard is directly intersected by the 45th parallel, like many of the great vineyards properties of France.

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