

Left Coast 'Right Bank' Pinot Noir

THE FACTS

REGION: Oregon

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Noir

WINEMAKING: Fermentation: 50% French oak, 50% stainless steel

AGING: 19 months in 100% French oak

PRODUCTION: 393 cases

THE STORY

Family owned and operated Left Coast Estate has been built and guided by two essential principles: a passion for winemaking and a deep connection to the land where we live and farm.

PHILOSOPHY: We take a holistic approach to everything at Left Coast, sustainability being at the core of all we do. We received a USDA grant in Oregon in 2008 to go solar, and the vast majority of our estate's electrical needs are supplied by the ground and roof mounted solar arrays. Our winery and vineyards are LIVE certified, Salmon Safe, and we were one of just six producers that went to a third party verification in the initial Carbon Neutral Challenge.

THE ADJECTIVES

OVERALL: Abundant & Rich

AROMAS / FLAVORS: Black cherry, currant, forest floor, plum, black fig

MOUTHFEEL: Textured with well-dressed tannins

THE SELLING POINTS

AWARDS: 92pts Vinous

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Grilled vegetables, red meats, spicy foods

