

Left Coast Latitude 45 Pinot Noir

THE FACTS

COUNTRY: USA - OR
REGION: Willamette Valley
APPELLATION: Willamette Valley
CEPAGE: 100% Pinot Noir
WINEMAKING: 100% Dijon clone Pinot Noir. 65% fermented in stainless steel, 35% in open top oak
ALCOHOL BY VOLUME: 13.1%
AGING: 18 months in 60% new French oak, 40% neutral
ANNUAL PRODUCTION: 753 6-pack 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: Complex & Savory
AROMAS / FLAVORS: Red cherry, plum, smoked meat, leather
MOUTHFEEL: Velvety with well-integrated tannins

THE SELLING POINTS

This single vineyard Pinot grows on the famed 45° parallel
SUSTAINABILITY: Certified Sustainable
PAIRINGS: Braised meats & root vegetables

