

### AROMA

potpourri, rose petals, campfire smoke, roasted tomatoes

### FLAVOR

roasted red fruits, raspberries, juniper berries

### FOOD PAIRINGS

provençal beef stew, herb crusted roast free-range chicken

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The latest arriving grapes in recent history (Nov. 4<sup>th</sup>) came from our Oregon friends in the Amity-Eola Hills appellation of the Willamette Valley. Lying west of Salem, the Left Coast properties are on the 45<sup>th</sup> Parallel which is claimed by Burgundian aficionados to be the ideal latitude for Pinot Noir. Sourced from their Right Bank Block, the vineyard sits on a variety of elevations in a natural amphitheatre on a series of steep south and west facing hills. Planted exclusively to the Pommard clone 5, the vines are on silty loam soils underlain by sedimentary rock made up of sea shells and fossils. There is a sturdiness in the substantial mouthfeel which grows with aeration and builds to a dense tightly knit finish of integrated fruit, tannin and soil influence. Enjoy now or cellar through 2017.

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### VINEYARD DETAILS

AVA: Willamette Valley  
Vineyard: Left Coast Vineyard  
Soil type: silty loam soils

### COOPERAGE & DATA

Barrel aged 16 months,  
100% French oak; 33% new  
Harvest date: 11/03/11  
Bottled date: 03/25/13  
Alcohol: 12.9%  
Unfined.

### VINTAGE DETAILS

Varieties: 100% Pinot Noir  
Cases: 217  
Release date: 7/03/13  
CA suggested retail: \$40

