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Award-Winning “Valley Heat, Vine Sweet” Pizza Comes to Left Coast Pizza in Northern Nevada for National Pizza Month

Chef Zack Calder’s Grand Prize recipe from the National Real California Pizza Contest is on the menu throughout October

Dayton, Nev. – (October 7, 2026) – Pizza lovers can get a taste of an award-winning creation this October as Chef Zack Calder of Left Coast Pizza in Northern Nevada brings his winning Real California Pizza Contest recipe, “Valley Heat, Vine Sweet,” to the menu for a limited time in celebration of National Pizza Month.

Available throughout October for \$27.99, “Valley Heat, Vine Sweet” is a Golden State-inspired pizza that balances sweet fruit with spicy Calabrian sausage and pepperoni, finished with whipped California ricotta and a crispy California cheese frico. The combination showcases the layered flavor, versatility and performance of dairy made with milk from California dairy farm families.

“I wanted this pizza to taste like a drive through California, with a little heat from the valley and a little sweetness from the vineyards,” said Calder. “The whipped California ricotta cools everything down, and the frico gives you that crunch you keep coming back for. Winning the Grand Prize was a thrill, but getting to serve it to our neighbors is the best part.”

Calder developed the pizza for the 8th annual Real California Pizza Contest, hosted by the California Milk Advisory Board (CMAB). Each year the national competition challenges professional chefs and pizzaiolos to create innovative pizzas showcasing Real California dairy products. “Valley Heat, Vine Sweet” earned top honors, taking home the Grand Prize as the highest-scoring pizza overall, as well as the On The Menu category award.

The Real California Pizza Contest highlights the important role California cheese and dairy products play in creating innovative, craveable menu offerings. California is the nation's leading producer of milk and butter and the second-largest producer of cheese and yogurt. California dairy products can be identified by the Real California Milk seal, which certifies they are made with milk from California dairy farm families.

“Valley Heat, Vine Sweet” is available at Left Coast Pizza, 801 Overland Loop #306, Dayton, Nev., through Oct. 31 while supplies last. For hours and ordering, visit www.leftcoast.pizza/ or call (772) 246-5555.

About Left Coast Pizza

Left Coast Pizza is a family-owned Dayton, Nevada pizzeria serving Detroit-style pies and classic favorites made with simple, quality ingredients. Dine-in, takeout, delivery, and catering available at leftcoast.pizza.

About Real California Milk/California Milk Advisory Board

The California Milk Advisory Board (CMAB), an instrumentality of the California Department of Food and Agriculture, is funded by the state's dairy farm families who lead the nation in producing quality milk. With a vision to nourish the world with the wholesome goodness of Real California Milk, the CMAB's programs focus on increasing demand for California dairy products in the state, across the U.S. and around the world. Connect with the CMAB at RealCaliforniaMilk.com, [Facebook](#), [YouTube](#), [Tik Tok](#), [Instagram](#), and [Pinterest](#).

High-resolution photos of “Valley Heat, Vine Sweet” and interviews with Chef Calder are available on request.

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