

LEFT COAST CELLARS

The Willamette Valley Estate

2013 Left Bank Pinot Blanc

Fresh, sweet honeysuckle floral notes, hints of beeswax, grapefruit and light white peppery highlights with underlying minerality and vivid acidity.

Left Bank Pinot Blanc is a crisp and mineral-driven white wine, perfectly paired with either spicy dishes or delicate seafood.

Clones: **6 & 159**

Harvest Date: **Oct. 6, 2013**

Brix at harvest: **21.0**

Fermentation: **Stainless Steel**

Alcohol: **12.3%**

Aging: **Sur lie aged in Stainless Steel**

Time aged: **5 months**

Finished TA: **7.35 g/L**

Finished pH: **3.20**

Bottling Date: **April 15, 2014**

Production: **214 cases, 750ml**

Bottle weight: **2.96 lb**

Case weight: **36.91 lb**

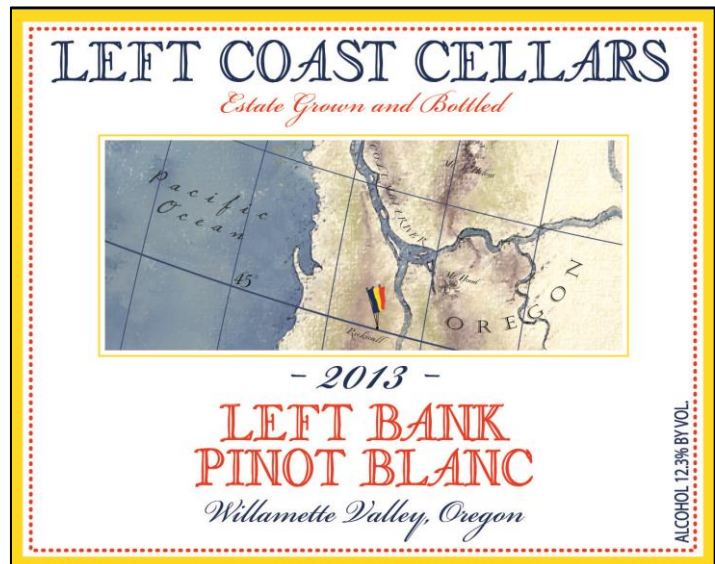
Pallet weight: **~2091 lb**

Palletization: **56 cases/pallet**

Release date: **Sept. 2014**

UPC code: **094922273109**

Winery Retail: **\$20**



Scores & Reviews:

Wine Enthusiast "Much like the winery's Pinot Gris, this estate-grown Pinot Blanc is built around mineral-infused fruit that is immaculately clean and vividly refreshing..." -P.G.