

LEFT COAST CELLARS

The Willamette Valley Estate

2014 Rosé of Pinot Noir

Pale salmon color, 100% Pinot Noir, picked early for the purpose of making Rosé. Quite dry and elegant; it's a juicy, acidic wine, with pretty strawberry, grapefruit and watermelon flavors highlighted by a mineral finish.

Our vineyards are warmed by summer sunshine then cooled by ocean breezes flowing through the Van Duzer Corridor. Rosé of Pinot Noir pairs beautifully with almost anything.

Clones: **Pommard, Wädenswil & Dijon Pinot Noir**

Harvest Date: **Sept. 16, 2014**

Brix at harvest: **23.1 (averaged)**

Fermentation: **30% neutral Oak barrels, 70% Stainless Steel**

Alcohol: **14.1%**

Aging: **Sur lie aged in barrel and stainless steel**

Time aged: **~4 months**

Finished TA: **7.61 g/L**

Finished pH: **3.37**

Residual Sugar: **.09% (Dry)**

Bottling Date: **Feb. 25, 2015**

Production: **620 12-packs, 750ml**

Bottle weight: **2.76 lb**

Case weight: **34.45 lb**

Pallet weight: **~1955 lb**

Palletization: **56 cases/pallet**

Release date: **Spring 2015**

UPC code: **855420005018 (GS1)**

Winery Retail: **\$20**

