

LEFT COAST CELLARS

The Willamette Valley Estate

2013 Left Bank Pinot Blanc



Varietal: 100% Pinot Blanc
Clones: 6 & 159
Fermentation: 100% Stainless Steel
Alcohol: 12.3%
Aging: Sur lie in Stainless Steel
Time Aged: 5 months
Harvest Date: Oct 6, 2013
Brix at Harvest: 21.0
TA: 7.35 g/L
Finished pH: 3.20

Winemaker's Tasting Notes: 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.

Food Pairing: Here in the Pacific Northwest we are blessed with an abundance of fantastic Seafood. Nothing speaks of the Northwest more than our Shellfish. Look no further than our Pinot Blanc when having Dungeness Crabs or Lobster with drawn butter, Prawns, Langoustine, or Oysters Rockefeller.

Long before Chardonnay became "the" white grape associated with Burgundy, Pinot Blanc was king. At Left Coast Cellars we have taken that inspiration and applied it to our sloping vineyard hillsides. Our roughly 6 acres of Pinot Blanc produce small quantities of a white wine that is as intriguing as it is noble. Layered with honey, pepper, and grapefruit, our "Left Bank" Pinot Blanc is a treat for the senses.

4225 N Pacific Hwy W • Rickreall • OR 97371 • (503) 831-4916

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