

LEFT COAST CELLARS

The Willamette Valley Estate

2014 White Pinot Noir



Varietal: 100% Pinot Noir
Clones: Pommard, Wädenswil & Dijon Pinot Noir
Fermentation: 100% Stainless Steel
Alcohol: 14.2%
Aging: Sur lie aged in Stainless Steel
Time Aged: 5 months
Harvest Date: Sept. 10 - Oct. 6, 2014
Brix at Harvest: 23.5
Finished TA: 7.28 g/L
Finished pH: 3.52

Winemaker's Tasting Notes: Left Coast Cellars 100% White Pinot Noir engages the senses with spiced pear, cardamom, peach, citrus pith, honey & straw aromas. Honey, citrus and orange blossom coat the palate. Considerable depth with a mineral/slate finish.

Food Pairing: The ideal Northwest Summer wine. Perfect with our Pacific Northwest bounty of grilled Sockeye Salmon, Oysters harvested from area coves and bays, locally raised Asparagus, and a cornucopia of Stone Fruits. Lovely as is, with a simple snack of Rainier Cherries and some fresh Goat Cheese.

What began in 2011 as a tiny, experimental wine has quickly blossomed into one of Left Coast Cellars' most unique wines. Crushed at extremely cold temperatures to insure no coloration from the skins, the pure Pinot Noir juice is then fermented in stainless steel and aged on the lees for 5 months. The result is a wine that bears hallmark Pinot Noir aromas of cherries and spice, with counterpoint white wine flavors of pear, honeysuckle and peach.

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