

LEFT COAST CELLARS

The Willamette Valley Estate

2015 Rose of Pinot Noir



Varietal: 100% Pinot Noir

Clones: Pommard, Wädenswil & Dijon Pinot Noir

Fermentation: 25% Neutral Oak barrels, 75% Stainless Steel

Alcohol: 13.5%

Aging: Sur lie aged in barrel and Stainless Steel

Time Aged: 5 months

Harvest Date: Sept. 10 - Oct. 14, 2015

Brix at Harvest: 22.0

Finished TA: 6.69 g/L

Finished pH: 3.33

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

Food Pairing: Rose of Pinot Noir pairs beautifully with almost anything. Perfect for hot weather drinking we suggest a light salad or pasta and rice based dishes combined with seafood. Fresh Goat Cheese adds a delightful garnish that accentuates the creamy character of this Rose.

Our vineyards are warmed by the summer sunshine then cooled by ocean breezes flowing through the Van Duzer Corridor. Each spring our estate vineyards are hand selected and farmed to grow the highest quality Pinot Noir specifically for Rose. The result is an elegant and fruit filled wine that is the perfect companion for any warm weather occasion.

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