

LEFT COAST CELLARS

The Willamette Valley Estate

2016 White Pinot Noir



Clones: Pommard, Wädenswil & Dijon
115, 667, 777

Fermentation: 100% Stainless Steel

Alcohol: 14.1%

Aging: Sur lie aged, 4 months

Harvest Date: Sept. 9-26, 2016

Brix at Harvest: 24.0 (averaged)

Finished TA: 5.70 g/L

Finished pH: 3.52

Winemaker's Tasting Notes: Left Coast's pale gold, straw grass hued, White Pinot Noir is enticingly fruit forward with distinct poached pear, stone fruit and pineapple aromas. Its mid-palate is broad and well-rounded. Flavors of honey dew melon, peaches, apricot and orange zest merge beautifully toward a wet stone/mineral 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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