



LEFT COAST

The Willamette Valley Estate

2016 The Orchards Pinot Gris



Varietal: 91% Pinot Gris; 9% Pinot Blanc
Clones: 146 & 152 Pinot Gris; 1 & 157 Pinot Blanc
Fermentation: 100% Stainless Steel
Alcohol: 14.1%
Aging: 100% Stainless Steel
Time Aged: 4 months
Harvest Date: Sep. 17, 19, 22, 24, 2016
Brix at Harvest: 24.5
Finished TA: 6.2 g/L
Finished pH: 3.35

Winemaker's Tasting Notes: Pale gold in the glass, this delectable white wine tempts your palate with a kick of ginger, fresh pear, grapefruit and honeydew aromas. Flavors of peach, melon and spice lead to a delicious, juicy and refreshing finale.

Food Pairing: Did someone say picnic? If so, make sure you bring a bottle of The Orchard Pinot Gris! Fill your basket with farmstead cheeses and fresh fruits. Don't forget some smoked salmon, and maybe some freshly made Pasta Salad with an Asparagus Pesto. Also scrumptious with seared Scallops, grilled chicken kabobs or our favorite halibut tacos with mango salsa and a bit of chipotle crema.

This vineyard is planted at the site of a historic apple and pear orchard dating back to the pioneers who settled Oregon. The Orchards Pinot Gris is a bright and tropical white wine, pairing beautifully with Northwestern cuisine.

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