

LEFT COAST CELLARS

The Willamette Valley Estate

2016 Rose of Pinot Noir



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

Fermentation: 60% Stainless Steel
then barrel aged, 40% oak barrels

Alcohol: 14.1%

Time Aged: Sur lie aged, 4 months

Harvest Date: Sept. 22-24, 2016

Brix at Harvest: 24.0 (averaged)

Residual Sugar: 0.75%

Finished TA: 6.4 g/L

Finished pH: 3.30

Winemaker's Tasting Notes: Pale, and copper hued, this wine tempts with pink grapefruit, guava, stone and kiwi fruit notes. It's mid-palate crisp and bright with a flinty texture and citrusy, strawberry flavors. Pairs well with sunshine and sunglasses.

Food Pairing: Rosé 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 Rosé.

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 Rosé. The result is an elegant and fruit-filled wine that is the perfect companion for any warm weather occasion.

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