



# LEFT COAST

*The Willamette Valley Estate*

## 2016 White Pinot Noir



**Varietal:** 91% Pinot Noir, 9% Pinot Blanc

**Clones:** Pommard, Wädenswil & Dijon  
115, 667, 777; Pinot Blanc 6 & 159

**Fermentation:** 100% Stainless Steel

**Alcohol:** 14.1%

**Aging:** 100% Stainless Steel

**Time aged:** 4 months

**Harvest Date:** 9/9/2016

**Brix at Harvest:** 24.0

**Finished TA:** 5.70 g/l

**Finished pH:** 3.52

**Case Production:** 2848 cases, 750ml

**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. It's 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:** This summer wine pairs perfect with grilled sockeye salmon, oysters, asparagus, and stone fruits. A simple snack of Rainier Cherries and goat cheese is another ideal combination for this versatile wine.

What began in 2011 as a small experimental wine quickly blossomed into one of Left Coast's most unique wines. The fruit is crushed at extremely cold temperatures to ensure of no coloration from the skins. The pure Pinot Noir juice is fermented in stainless steel and then aged on the lees. The result is a wine that bears classic Pinot Noir aromas with the composition of white wine flavors.

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