



# LEFT COAST

*The Willamette Valley Estate*

## 2016 The Orchard 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:** 9/17/2016  
**Brix at Harvest:** 24.5  
**Finished TA:** 6.1 g/l  
**Finished pH:** 3.35  
**Case Production:** 3050 cases, 750ml

**Winemaker's Tasting Notes:** Light gold in the glass, this Pinot Gris gives aromas of light ginger, fresh pear, grapefruit and honeydew. Flavors of peach, melon and spice lead to a delicious, juicy and refreshing finish.

**Food Pairing:** Pair Left Coast's Pinot Gris with cheeses, fresh fruits, smoked salmon, pasta salad, scallops, grilled chicken or halibut tacos.

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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