



LEFT COAST

The Willamette Valley Estate

2017 Rosé



Varietal: 54% Pinot Noir,
40% Pinot Meunier, 6% Pinot Blanc
Clones: Pommard, Wädenswil 115, 667, 777;
Pinot Blanc 6 & 159
Fermentation: 100% neutral French oak
Alcohol: 13.4%
Aging: 100% neutral French oak
Time Aged: 4 months
Harvest Date: 10/5/2017
Brix at Harvest: 22.5
Finished TA: 6.8 g/l
Finished pH: 3.24
Case Production: 827 cases, 750ml

Winemaker's Tasting Notes: This pale pink, nearly copper hued Rosé tempts with pear-accented black cherry, tobacco and spice. Its mid-palate crisp with cherry and orange tea flavors. Long expressive dry finish. Pairs well with sunshine and sunglasses.

Food Pairing: Rosé pairs beautifully with almost anything and is perfect for warm weather drinking. We suggest light salads, seafood, and pasta or rice-based dishes. A garnish of fresh feta or chèvre accentuates the creamy character of this rosé.

Our vineyards are warmed by the summer sunshine daily and are nightly cooled by oceanic breezes flowing through the Van Duzer Corridor. In the spring of 2017, our Estate vineyards were hand-selected and farmed to grow the highest quality varietals specifically for rosé. The result is an elegant and fruit-filled wine, the perfect companion for any occasion.

4225 N Pacific Hwy W • Rickreall • OR 97371 • (503) 831-4916

www.leftcoastcellars.com
www.facebook.com/leftcoastcellars
twitter.com/LeftCoastWine

