



LEFT COAST

The Willamette Valley Estate

2017 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: 13.7%
Aging: 100% stainless steel
Time Aged: 4 months
Harvest Date: 9/29/2016
Brix at Harvest: 22.5
Finished TA: 6.40 g/l
Finished pH: 3.2
Case Production: 3050 cases, 750ml

Winemaker's Tasting Notes: Our Pinot Gris bursts onto the palate with a mix of pineapple, green apple, kiwi and citrus blossom aromas. This multifaceted bouquet leads into a well framed mid-palate of spiced pear, ripe honeydew melon, wet stone and a mineral finish.

Food Pairing: While our Gris drinks well on its own, we also highly recommend pairing this wine 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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