

LEFT COAST CELLARS

Willamette Valley

2013
White Pinot Noir



Tasting Notes

The third edition of our White Pinot Noir is even more dazzling than the first two! Perfumed with fresh scents and mirrored flavors of Rainier cherry, peach and poached pear. Rich and broad with bright, balancing acidity and a lingering mineral finish.

Technical Notes

- Harvest Date: 9/19-10/20/2013
- Brix at harvest: 22.0° (averaged)
- Final pH: 3.22
- Titratable Acidity: 7.24g/L
- Fermentation/Aging: 100% Stainless Steel
- Clonal Selection: Dijon, Pommard & Wädenswil
- Alcohol: 13.4%
- Production: 1,562 cases
- Palletization: 56 cases per pallet
- UPC: 798304248050



Founded in 2003, Left Coast Cellars carefully crafts award-winning, estate-grown Pinot Noir, Pinot Gris, Pinot Blanc, Chardonnay and Syrah on Oregon's 45th parallel. Our estate consists of 356 acres, 130 of which are devoted to the cultivation of grapes. The remainder of the property is preserved as one of the last stands of old growth white oak trees in the area and also contains

fruit orchards and streams. The bodies of water attract migrating birds and encourage birds of prey, helping to balance animal life in the vineyards. Working to fulfill our commitments to the strengths and benefits of biodiversity, we strive to be the best possible stewards of the land.