

LEFT COAST CELLARS

The Willamette Valley Estate

2015 White Pinot Noir



Varietal: 100% Pinot Noir
Clones: Pommard, Wädenswil & Dijon Pinot Noir
Fermentation: 100% Stainless Steel
Alcohol: 13.7%
Aging: Sur lie aged in Stainless Steel
Time Aged: 5 months
Harvest Date: Sept. 10 - Oct. 6, 2014
Brix at Harvest: 23.0
Finished TA: 6.90 g/L
Finished pH: 3.45

Winemaker's Tasting Notes: Left Coast Cellars 100% White Pinot Noir engages the senses with spiced pear, cardamom, peach, citrus pith, honey & straw aromas. Honey, citrus and orange blossom coat the palate. Considerable depth with a mineral/slate finish.

Food Pairing: The ideal Northwest Summer wine. Perfect with our Pacific Northwest bounty of grilled Sockeye Salmon, Oysters harvested from area coves and bays, locally raised Asparagus, and a cornucopia of Stone Fruits. Lovely as is, with a simple snack of Rainier Cherries and some fresh Goat Cheese.

What began in 2011 as a tiny, experimental wine has quickly blossomed into one of Left Coast Cellars' most unique wines. This "Blanc de Pinot Noir" is fermented and sur-lie aged in stainless steel for 5 months with minimal skin contact making the wine a pristine white. The result is a wine that bears hallmark Pinot Noir aromas of cherries and spice, with counterpoint white wine flavors of pear, honeysuckle and peach.

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