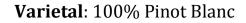


## 2017 Left Bank Pinot Blanc



Fermentation: 100% French Oak (15% New

French Oak)

**Alcohol:** 13.0%

**Time aged:** 9 months

**Harvest Date:** 10/17/2017

Brix at harvest: 21.0

Finished TA: 6.7 g/l

Finished pH: 3.19

**Case Production:** 573 cases

## **Winemaker's Tasting Notes:**

This expressive white wine displays aromas of pear, guava and honeyed peaches and cream. Bright acidity and underlying minerality flow into a generous mid-palate displaying ample volume and weight.

