



LEFT COAST

The Willamette Valley Estate

2018 Rosé



Varietal: 76% Pinot Noir, 24% Pinot Meunier

Fermentation: 100% Neutral French Oak

Alcohol: 13.7%

Aging: 100% neutral French oak

Time Aged: 6 months

Harvest Date: 9/25/2018 – 9/28/2018

Brix at Harvest: 23.7

Finished TA: 6.98 g/l

Finished pH: 3.40

Case Production: 824 cases, 750ml

Retail: \$24

Winemaker's Tasting Notes: Aromas of zesty, citrus infused rose petals, white cherry, watermelon, and orange peel are accented with subtle, savory notes of summer grasses, dried herbs and spice. Mirrored flavors on the palate are framed with balanced acidity, a polished creamy texture, and a dry finish.

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.