

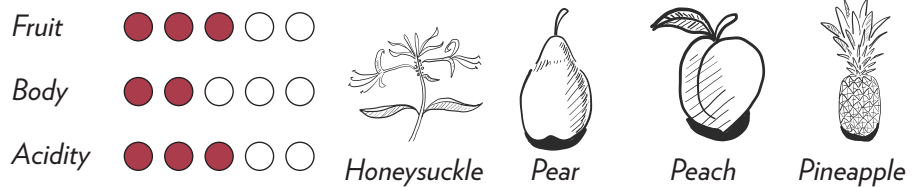
LEFT COAST

2019 WHITE PINOT NOIR



Unique and bold, a blend that combines the beauty of a Pinot Noir with the brightness and acidity in a white wine. 100% Estate grown.

FLAVOR PROFILE



ANALYSIS

<i>Appellation</i>	Van Duzer Corridor Willamette Valley	<i>Brix at Harvest</i>	22.6
<i>Blend</i>	91% Pinot Noir, 6% Pinot Meunier, 3% Pinot Blanc	<i>Total Acidity</i>	5.4 g/l
<i>Clone</i>	Pommard, 114, 667, 777	<i>pH</i>	3.47
<i>Fermentation</i>	100% Stainless Steel	<i>Alcohol</i>	13.9%
<i>Aging</i>	100% Stainless Steel	<i>Production</i>	7907 cases
<i>Time Aged</i>	6 Months	<i>Retail Price</i>	\$24

VINEYARD NOTES

Oregon	■	Elevation: 272 - 453 feet
Willamette Valley	■	Varietal: Pinot Noir (Clones Dijon 777, 667 and 114), Pinot Meunier, Pinot Blanc
Van Duzer Corridor	■	What began in 2011 as a small experimental wine quickly blossomed into one of Left Coast's most unique and popular wines. The fruit is crushed at extremely cold temperatures to ensure minimal coloration from the skins. The pure Pinot Noir juice is fermented in stainless steel and then aged on the lees. The result is a wine that bears the body and aromas of a classic Pinot Noir with the composition and brightness of white wine flavors.
Left Coast	■	

