

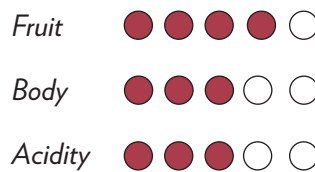
LEFT COAST

2021 WHITE PINOT NOIR



Winemaker's notes: The fragrant nose offers aromas of bubble gum, rose-hip, jasmine, apricots, peaches and kiwi fruit. The palate is generous with stone-fruits, a creamy body, and ample weight and acidity. Perfect for a summer day!

FLAVOR PROFILE



Apricot



Kiwi



Jasmine

ANALYSIS

<i>Appellation</i>	Van Duzer Corridor Willamette Valley	<i>Brix at Harvest</i>	23.2
<i>Blend</i>	94% Pinot Noir, 1% Pinot Meunier, 3% Pinot Blanc, 2% Pinot Gris	<i>Total Acidity</i>	6.08 g/l
<i>Pinot Clones</i>	Pommard, 114, 667, 777	<i>pH</i>	3.35
<i>Fermentation</i>	100% Stainless Steel 50% malolactic	<i>Alcohol</i>	13.5%
<i>Aging</i>	100% Stainless Steel	<i>Production</i>	8710 cases
		<i>Retail Price</i>	\$28
		<i>Time Aged</i>	6 months

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.
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