



WHITE PINOT NOIR 2014

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.

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