




LEFT COAST CELLARS
The Willamette Valley Estate

**WHITE PINOT
NOIR 2014**

Winemaker's Tasting Notes: This 100% White Pinot Noir engages the senses with spiced pear, cardamom, peach, citrus pith, honey & straw aromas. Honey, citrus and orange coat the palate. Considerable depth and a mineral finish.

Food Pairing: The ideal Northwest Summer wine. Perfect with a Pacific Northwest bounty of grilled Sockeye Salmon, Oysters harvested from area coves and bays, locally raised Asparagus, and Stone Fruits. Cheese.

LEFT COAST CELLARS | WWW.LEFTCOASTCELLARS.COM | 503.831.4916
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