



# LEFT COAST

*The Willamette Valley Estate*

## 2012 Blanc de Noir



**Varietal:** 100% Pinot Noir  
**Clones:** Wädenswil  
**Fermentation:** 100% stainless steel  
**Alcohol:** 12.2%  
**Aging:** 100% stainless steel, surlie  
**Time aged:** 11 months  
**Harvest Date:** 8/24/2012  
**Brix at harvest:** 19.5  
**Finished TA:** 7.0 g/l  
**Finished pH:** 2.95  
**Case Production:** 73 cases, 750ml  
**Price:** \$55

**Winemaker's Tasting Notes:**  
Lively, spicy, focused and delicate.  
Distinctive pear, lemon curd, pineapple  
aromas with floral citrus and  
marmalade flavors.

Left Coast's 2012 Blanc de Noir is for all celebratory and special occasions. Toast this bubbly with spicy dishes, cheeses and cured meats, or stand-alone for that perfect moment.

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